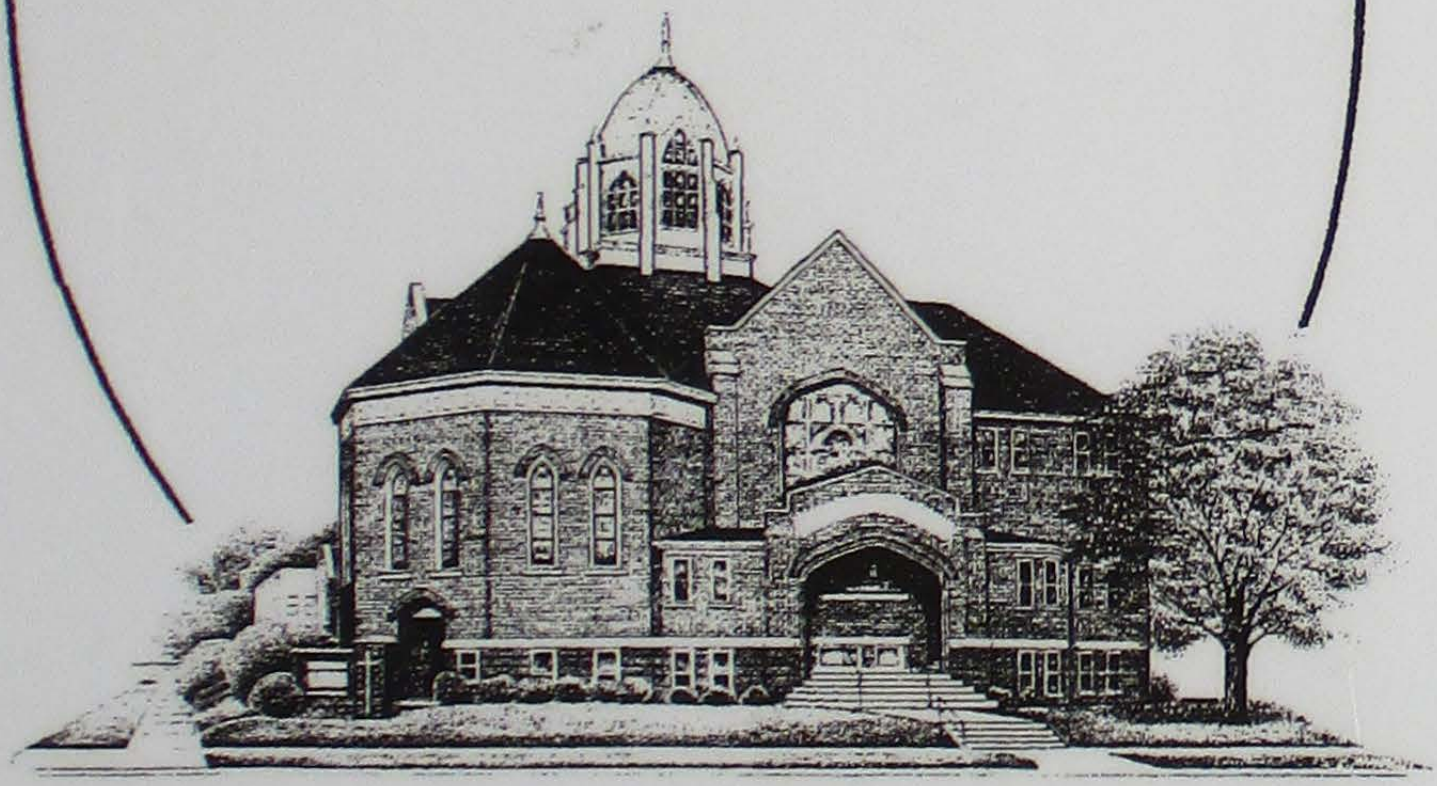
Treasured Recipes



First United Methodist Women
Ames, Iowa

Treasured Recipes

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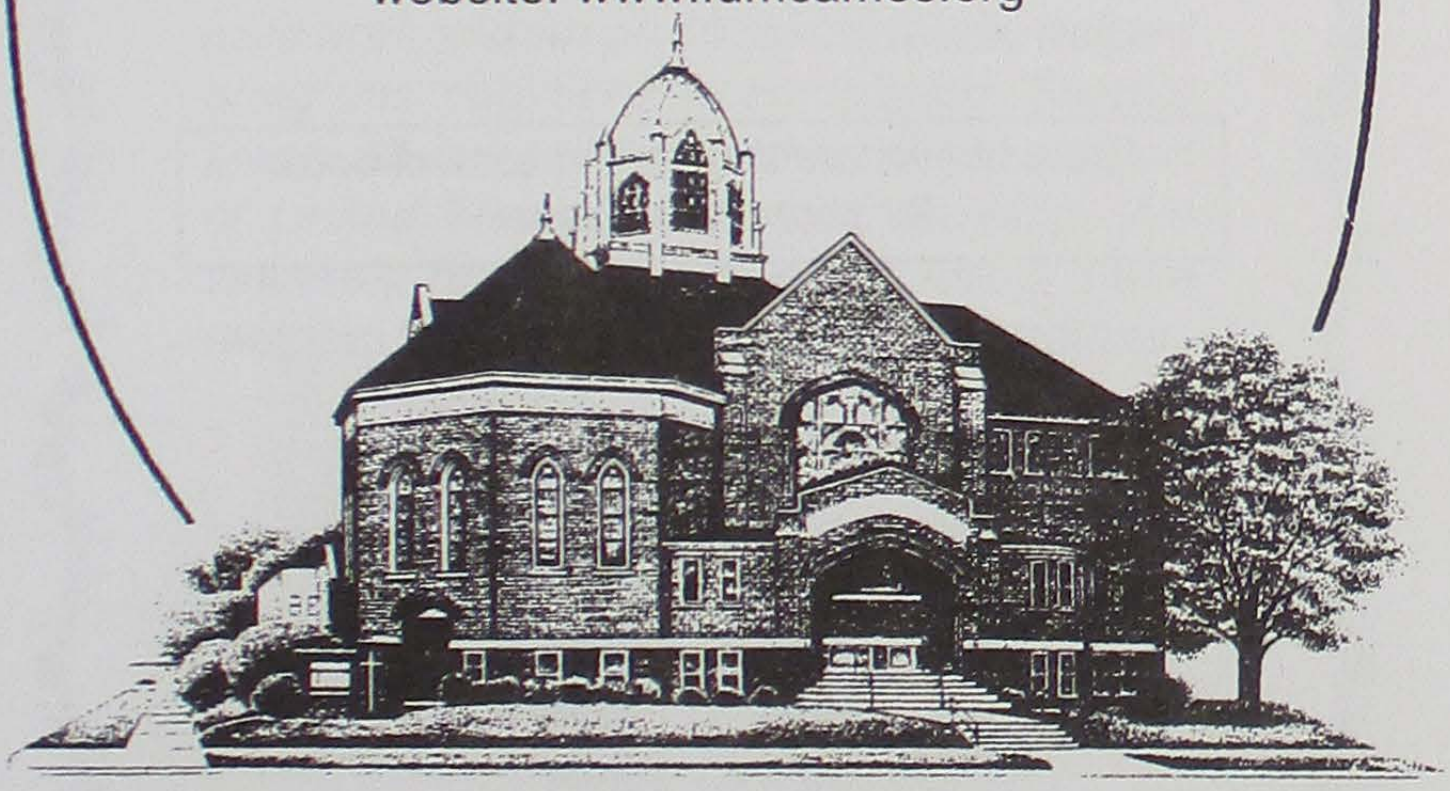

Purpose

The organized unit of UNITED METHODIST WOMEN shall be a community of women whose purpose is to know God and to experience freedom as whole persons through Jesus Christ; to develop a creative, supportive fellowship and to expand concepts of mission through participation in the global ministry of the church.

Our Standard Abbreviations

tsp.	-	teaspoon	**sm.**	-	small
T.	-	tablespoon	**med.**	-	medium
c.	-	cup	**lg.**	-	large
oz.	-	ounce or ounces	**pt.**	-	pint
lb.	-	pound or pounds	**qt.**	-	quart
sq.	-	square	**doz.**	-	dozen
ctn.	-	carton or container	**bu.**	-	bushel
pkg.	-	package(s)	**env.**	-	envelope(s)
btl.	-	bottle(s)	**pkt.**	-	packet(s)
liter	-	liter	**mg**	-	milligram(s)
approx.	-	approximately	**gm**	-	gram(s)
temp.	-	temperature	**gal.**	-	gallon(s)

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Acknowledgment & Expression of Appreciation

Thank you to all the church families and friends for generously donating these treasured recipes. We also appreciate all the hard work and support from those who helped bring this cookbook to completion. Thanks also to all who purchased this book in support of United Methodist Women Projects. We sincerely hope you will enjoy using these recipes. We regret any errors or omissions.

Cookbook Committee

Kim Jordan, Chairperson
Judy Roe, Assistant Chairperson
Ginny Lavelle
Diane Obrecht
Kathy Dvorak

Illustrations by Marge Muench

Past To Present

In 1865, Ames first appeared as a preaching point on the old Bloomington Circuit. Bloomington was a little village laid out into a twelve-block area in June of 1857, in section 25 of Franklin Township, where Methodism first began in the Ames area. In those days the small groups of Methodists meeting together were called a "class" or "society."

The first Methodist church was built in Ames in October of 1866. M.E. Chapel was erected on the northeast corner of Onondaga Street (now Main Street) and Kellogg Avenue. The little white church measured 32 by 40 feet in size and was very simply built at a cost of $1,700 including its furnishings.

The present church location, consisting of three lots, was purchased on June 12, 1884, at a cost of $650. Ground was broken for Memorial M.E. Church in May of 1887. The building cost $10,400 and was dedicated on February 5, 1888. This brick church had stained glass windows and was considered one of the finest in the area. Farewell services in Memorial M.E. Church were held March 3, 1907. On Monday, March 4, the Wrecking Committee, as it was so aptly called, began razing the building.

First Methodist Episcopal Church, our present church building, was built in 1907-08 at a cost of $53,409. The woodwork in the new church was originally varnished oak. The large arch toward the back held a large door raised or lowered by a hand operated crank in the attic. The original church plan called for no dome on the roof. The contractor agreed to build it for $1,000. The cornerstone was laid December 12, 1907, and the church was dedicated October 25, 1908, by Bishop Joseph E. Berry. Our first pipe organ was purchased in 1910 at a cost of $10,000.

The members of the Ladies Aid Society were the heroines of that decade, for in 1917-18, the main project, over all others, was that of serving 7,999 meals to World War I soldiers. This helped to swell the total amount of their earnings to $11,100 and freed the church of indebtedness.

Though the years there have been many renovations and improvements to the church, one of the greatest being the two-story Education Addition built in 1955. The new 28-rank Casavant Pipe Organ was installed in 1980.

A major renovation of the sanctuary was finished in 1989. The chancel area was completely rebuilt making it a more flexible space. The organ was completely dismantled, cleaned and reinstalled. The walls and ceiling were painted in gradations of color with stenciling detail, which reproduced that which was original in the the church. A narthex screen was added and the existing pews were stripped and refinished with new pews added to the side balconies and wooden chairs added to the rear balcony and the choir loft.

In January 1998, a capital funds drive was initiated to complete the west entrance to the church and renovate the basement and the chapel. That work was completed in 1999. In that same year, the building directly south of the church became available for sale and the congregation funded the 20% down payment.

The first church parsonage was located in the Kingsbury Addition, purchased for $500 in 1881 and sold for the same money in 1882. The second parsonage was built in 1893 on the lot south of the church costing $2,200. In 1948 it was sold with 50 feet of frontage on Kellogg Avenue, with the agreement that the space would be used for parking.

The third parsonage was built at 1102 Burnett in 1949. The second of our present parsonages was built in 1963 at 1321 Burnett and presented to the church by Clyde Black as a memorial to his wife, Mrs. Maude R. Black.

"THE UNITED METHODIST WOMAN"

When God created a United Methodist Woman He took bits and pieces from many places.

She is made of such things as the voice of a lark, the stubbornness of a mule, the curiosity of a kitten, and the strength of a mighty oak.

A United Methodist Woman is found everywhere in the church - the choir, the kitchen, on the finance committee or is a trustee and in the nursery.

A United Methodist Woman is:

Comfort - with a casserole in her hand at your door;

Service - making punch at a family celebration;

Compassion - making Health Kits for a hurting world;

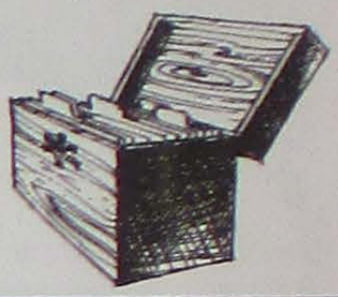
Friendship - with a smile, a prayer in her heart and the Bible in her hand.

District officers love them, administrative boards look to them, secretaries work cheerfully for them, husbands despair them, and the angels hover over them for protection.

A United Methodist Woman has the energy of a microchip, the imagination of a child, the tenacity of a bulldog, and the enthusiasm of a firecracker.

A United Methodist Woman has dreams for her children, her church and her country, and strives to make these dreams come true. She has firm roots in the past, is active and growing in the present and has much invested in the future!

Notes & Recipes



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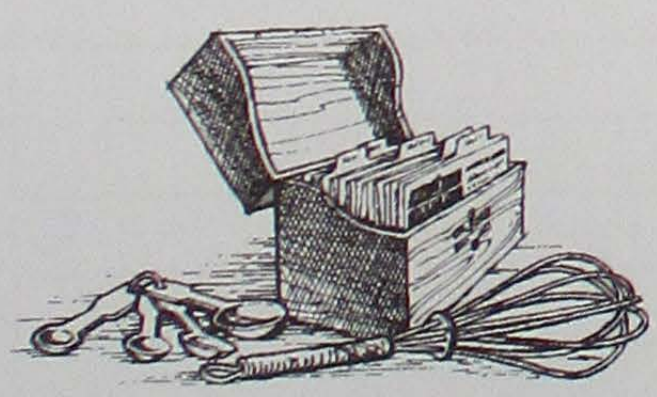
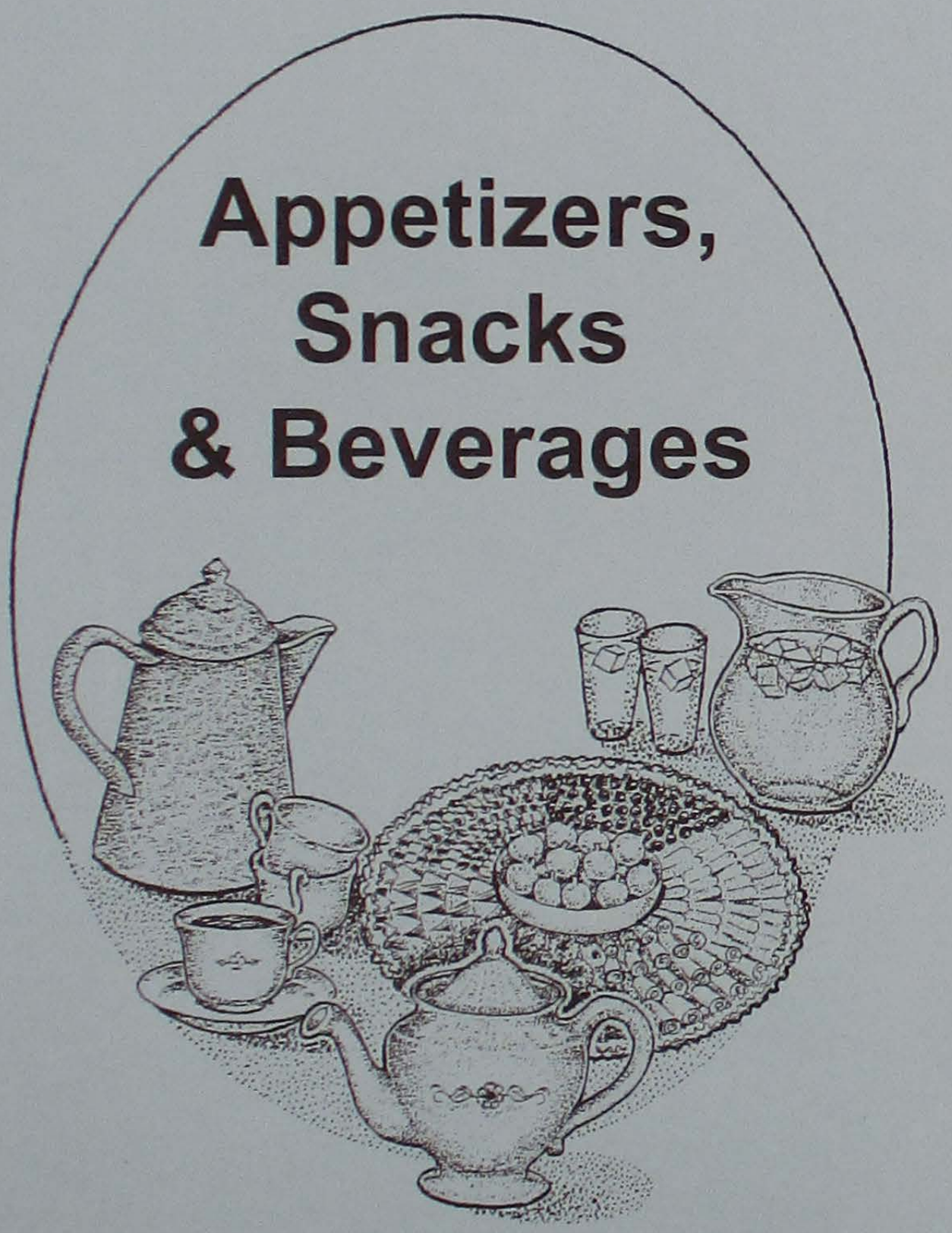


FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

Appetizers, Snacks & Beverages



Our Daily Bread

God is great, God is good
Let us thank Him for this food
By His hands, we all are fed
Give us Lord, our daily bread.

Prayer of Thanks

We thank You God for happy hearts
For rain and sunny weather
We thank You God for this our food
And that we are together.

A Prayer for Thanksgiving

Thank God for dirty dishes
They have a tale to tell
While others may go hungry
We are eating well
With home and health and happiness
I shouldn't want to fuss
By this stack of evidence
God's been good to us.

Grace (to the tune of *Edelweiss*)

Bless our friends
Bless our food
Come O Lord and sit with us
May our speech
Glow with peace
And your love surround us
Bless our friends
Bless our food
Come O' Lord and be with us.

The Moravian Blessing

Come Lord Jesus, our guest to be
And bless these gifts, bestowed by Thee
Bless our loved ones everywhere
And keep them in Thy loving care.

Appetizers, Snacks & Beverages

Dips

Artichoke Dip

1 can artichoke hearts, chopped (not marinated)
8 oz. Mozzarella cheese
1 c. mayonnaise
1 c. Parmesan cheese
1 tsp. garlic powder

Mix all together and put into a casserole dish. Bake at 350˚ for 30 minutes. Top with parsley.

Good to use with crackers, especially Triscuits.

Kim Jordan

Caramel Apple Dip

8 oz. cream cheese
3/4 c. brown sugar
1/4 c. white sugar
1 tsp. vanilla

Beat all ingredients together.
Use with fresh fruit.

Kim Jordan,
Karen Osenbaugh

Cauliflower Dip

1 c. Miracle Whip
1/2 c. sour cream
1 pkg. Good Seasons dry Italian dressing mix
Dash of red or white pepper
1/4 tsp. thyme
4 tsp. brown cider vinegar
8 tsp. salad oil

Mix well. Serve with raw vegetables.

Juanita Dunn

Cheese Dip

2 jars Old English cheese
1/2 bunch chopped green onions
1/4 c. chopped green pepper
1/8 tsp. garlic powder
Several dashes Tabasco or hot sauce

Combine all ingredients in a microwave-safe bowl. Heat 3 to 4 minutes on POWER 5.

This makes a tasty dip for crackers, chips, vegetables, or whatever you have.

Margaret Routh

Creamy Salsa Dip

1 c. sour cream
1 c. chunky salsa
1 env. ranch salad dressing mix

Combine sour cream, salsa and salad dressing mix in a bowl; mix well. Cover and chill several hours.

Serve with tortilla chips.

Julie Sankey

Dried Beef Spread

1 (8 oz.) pkg. cream cheese, softened
4 T. Miracle Whip
1 T. minced onion
1 pkg. dried beef
1 c. green olives, diced
1/2 c. shredded Cheddar cheese

Mix the cream cheese, Miracle Whip and minced onion together. Cut dried beef in small pieces; dice the green olives. Add beef, olives and Cheddar cheese to the cream cheese mixture. Chill.

Serve with crackers or on bread for tea sandwiches.

Fred Lewis

French Cream Cheese Dip

8 oz. cream cheese
1/2 stick margarine
3 oz. of my French dressing recipe
1/2 T. instant onions

Cream ingredients with a mixer or food processor.

Serve with vegetable tray.

Jan Bortz

Fruit Dip

8 oz. cream cheese
3/4 c. brown sugar
1 T. vanilla
2 T. white sugar

Mix all together until smooth.

Serve with a variety of fruit, such as apples, grapes, strawberries, oranges, pears, etc.

Jo Durlam

Fruit Salsa and Cinnamon Chips

CHIPS:
1 T. sugar
1/4 tsp. cinnamon
4 (7") tortillas

SALSA:
1 c. frozen raspberries, chopped
2 peaches, peeled & chopped
2 kiwis, peeled, sliced & quartered
1 tsp. lime zest
2 tsp. lime juice
1 tsp. sugar

Chips: Preheat oven to 400˚. Lightly spray the tortillas with water. Sprinkle with mixed sugar and cinnamon. Cut each into 8 wedges. Bake for 8 to 10 minutes, or until lightly browned and crisp. Remove to a cooling rack and cool completely.

Salsa: Mix all ingredients gently.

Variation: 1 (15- to 16-ounce) can of peaches in juice, drained and chopped, may be substituted for fresh peaches.

Judy Roe

Hot Caramel Dip

1/2 c. oleo
2 c. brown sugar
1 c. white syrup
2 T. water
1 can sweetened condensed milk
1 tsp. vanilla

In a heavy pan, stir together the oleo, brown sugar, syrup and water; boil 1 minute. Turn down heat and add the sweetened condensed milk; simmer. Add the vanilla. Serve in a small crock-pot.

Judy Roe

Mango Salsa

2 c. cubed, peeled, ripe mango (1 mango makes about 1 c.)
2/3 c. chopped red onion
1/3 c. chopped fresh cilantro
1/2 tsp. lime zest
1/4 c. fresh lime juice
2 T. jalapeño pepper, seeded & finely minced
1/2 tsp. sugar
1/4 tsp. salt

Combine all ingredients in a bowl; toss well. Cover and chill. This is great served with grilled chicken or fish.

Phyllis Crouse

Nacho Dip

1 (1 lb.) box Velveeta cheese spread
1 (12 oz.) can Ro-Tel tomatoes & chilies

Place in a microwave-safe bowl. Mix and microwave on HIGH until blended together. Serve with nacho chips or tortilla chips.

Janann King

Pumpkin Dip

4 c. powdered sugar, sifted
2 (8 oz.) pkg. cream cheese, softened
1 (30 oz.) can pumpkin pie filling
2 tsp. cinnamon
1 tsp. ginger

Combine sugar and cream cheese; beat well. Add remaining ingredients. Store in an airtight container.

Serve with gingersnap cookies.

Barb Van Slyke

Quick Mexican Dip

1 (8 oz.) pkg. cream cheese
1 can Hormel chili
1 can chopped mild green chilies
1 pkg. shredded Cheddar cheese
1 lg. pkg. Tostados, or your favorite chips

In a glass 8x8-inch baking dish, layer the softened cream cheese. Layer the chili over the cheese, then layer the chopped green chilies. Sprinkle the shredded Cheddar cheese over the top. Put into a microwave on HIGH for 6 minutes, until cheese is melted. Dip with your choice of chips.

Yummy.

Kay Baker

Red Pepper Hummus

1 sweet red pepper
1 (12 oz.) can chickpeas, drained
1/3 c. tahini or peanut butter
1/4 c. lemon juice, or to taste
1/4 c. olive oil
1 T. minced garlic, or to taste
Salt & pepper, to taste

Roast the pepper by placing it under the broiler for 5 minutes on each side. Put into a Ziploc bag and let stand for 10 minutes. Remove from the bag and peel; remove stem and seeds. Put all ingredients into a blender and blend to a smooth consistency. Refrigerate (may be made a week ahead of time).

Serve with crackers or vegetables.

Dorothy Fulton

Salsa Fresca

An assortment of fresh peppers (jalapeño, poblamo, banana, green, red & yellow bell)
Red onion
Garlic, crushed
Tomatillos
Tomatoes
Cilantro
1/2 c. white vinegar
Sugar, to taste
Black pepper, to taste
1 c. water

Char the peppers on the grill or under the broiler. Wrap in Saran Wrap and steam them for 30 minutes. Peel and de-seed. Chop the peppers, onion and cilantro. Put all ingredients into a non-metal bowl. Let stand for at least 1 hour, stirring occasionally.

Serve with tortilla chips, or use as a garnish for grilled meats.

Note: Coarsely chop or blend according to the way you like salsa.

Pastor Chuck Kelsey

Sensational Shrimp Dip

1/2 c. Miracle Whip
1/4 c. lemon yogurt
1 (4 1/2 oz.) can shrimp, drained
1 T. ketchup
1 T. horseradish
1/8 c. finely-chopped green onion

Combine all ingredients. Refrigerate for about 2 hours. Yield: 1 1/4 cups of dip.

Note: May use low-fat or no-fat Miracle Whip and yogurt.

Joanie Tedesco

Shrimp Dip

2 (8 oz.) pkg. cream cheese
1 sm. can crushed pineapple
1/4 c. chopped green pepper
1 T. seasoned salt
1/2 c. slivered almonds
1 c. salad shrimp

Mix cream cheese, seasoning and well-drained pineapple. Add green peppers, shrimp and nuts. Refrigerate.

Karen Osenbaugh

Taco Dip

16 oz. sour cream
16 oz. cream cheese
2 pkg. taco seasoning mix
3 lb. hamburger & sausage (combined)
2 (16 oz.) jars mild salsa
1 c. tomato chunks or diced tomatoes
3 c. shredded cheese
3 c. shredded lettuce

Spread the first 4 ingredients in a 9x13-inch pan. Pour the salsa over, then layer remaining ingredients over the top. Chill. Serve with nacho chips.

Barb Van Slyke

Taco Dip

1 can refried beans
8 oz. sour cream
8 oz. avocado dip
1 onion, chopped
1 tomato, chopped
2 c. shredded cheese

On a pizza pan or large round platter, spread the refried beans, then spread the sour cream on top of the beans, followed by the avocado dip, chopped onion and chopped tomato. Sprinkle the cheese over all.

A great dip for sport and holiday get-togethers!

Kim Stephens

Warm Chunky Crab Spread

1 pkg. lite cream cheese, softened
1/4 c. Hellmann's lite mayonnaise
1 clove garlic, minced
1/4 tsp. pepper
1/2 c. white wine
1/4 c. grated Parmesan cheese
1 pkg. chopped crab, divided
2 T. chopped parsley
1 sm. bunch green onions

Beat the cream cheese, garlic and pepper until smooth. Gradually beat in the wine. Stir in chopped green onions, 1/2 of the Parmesan cheese and 1/2 of the crab. Spread this mixture into an 8-inch pie pan. Sprinkle the remaining halves of the cheese and crab over the top. Bake in a 375˚ oven for 20 minutes. Serve with crackers.

Fern Fincham

Snacks

Garlic Pretzels

2 bags sourdough pretzels
12 oz. Orville Redenbacher's butter popping oil
1 T. dill weed
1 T. garlic salt or garlic powder
1 env. Hidden Valley Ranch mix

Put the pretzels into a cake pan or roaster. Sprinkle dry ingredients over pretzels, then pour oil over all. Bake in a 200˚ oven for 1 hour, stirring every 10 minutes.

Susan Simpson

Hulless Caramel Corn

1 stick butter (not margarine)
1 c. brown sugar
1/2 c. corn syrup
1 tsp. baking soda
1 (8 oz.) bag Old Dutch corn puffs

Cook butter, brown sugar and corn syrup together in a saucepan. Just before boiling, add the baking soda. Pour over the corn puffs (in a roaster). Bake at 250˚ for 45 minutes, stirring every 15 minutes. Cool on waxed paper.

Tom Jorgensen

Jack-O-Lantern Jumble

4 c. Corn Chex
4 c. Rice Chex
1 c. salted peanuts
1/4 c. margarine
1/4 c. peanut butter
2 1/4 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. garlic powder
1 c. candy corn

Combine cereals and peanuts. In a small pan over medium heat, combine the margarine, peanut butter, salt, garlic powder and Worcestershire sauce. Stir until peanut butter and margarine are melted. Pour over cereal mixture and toss to coat. Spread on a greased 10x15-inch pan. Bake at 250° for 1 hour, stirring every 15 minutes. Let cool, then stir in candy corn. Store in an airtight container.

Variation: M&M's are also good.

Judy Roe

Maxine's Pretzel Treats

3 (15 oz.) pkg. small pretzels
1 (12 oz.) btl. Orville Redenbacher's butter-flavor oil
1 tsp. lemon pepper
1 pkg. dry ranch dressing mix

Combine all ingredients, except the pretzels. Put the pretzels into a large plastic bag and pour mixture over. Fasten bag shut and turn bag several times.

Note: Make about 2 days before you want to serve.

Judy Roe

Microwave Caramel Corn

1 c. brown sugar
1 stick butter or margarine
1/4 c. white corn syrup
1/2 tsp. salt
1/2 tsp. baking soda
3 to 4 qt. popped corn

Combine sugar, margarine, syrup and salt in a 1 1/2- to 2-quart bowl. Bring to a boil on FULL POWER in microwave, then cook on FULL POWER for 2 minutes. Remove from microwave and stir in baking soda. Put popped corn into a brown paper grocery bag; pour syrup over corn. Close bag and shake. Cook in bag on HIGH for 1 1/2 minutes. Shake bag and cook another 1 1/2 minutes. Pour onto a cookie sheet and allow to cool.

Judy Roe

Oyster Cracker Snack

1 c. vegetable oil
1 tsp. dill weed
1/2 tsp. garlic powder
1 pkg. original-flavor dry ranch salad dressing mix

Mix all well. Pour over 2 (12-ounce) packages of oyster crackers. Mix and let stand for at least 1 hour.

Judy Roe

Oyster Cracker Snacks

12 to 16 oz. plain oyster crackers
1 pkg. Hidden Valley Ranch buttermilk original ranch salad dressing mix
1/4 tsp. lemon pepper
1 tsp. dill weed
1/4 tsp. garlic powder
3/4 c. salad oil

Combine Hidden Valley Ranch mix and the oil; add dill weed, garlic powder and lemon pepper. Pour over crackers; stir to coat. Place in a warm oven (200˚) for 15 to 20 minutes. Cool by placing the crackers on a large paper bag.

Juanita Dunn

Peanut Butter Popcorn

1/3 c. sugar
1/3 c. white corn syrup
1/3 c. peanut butter
Salt
1/4 tsp. vanilla

Mix sugar and corn syrup in a saucepan; bring to boil. Boil for 30 seconds, then remove from heat. Add peanut butter and vanilla; stir until smooth. Pour over popcorn; stir to coat (ready to eat). Or, put into a large pan and bake at 225˚ for 45 minutes. Stir. When cooled, store in an airtight container.

We like it not baked. Coat like caramel popcorn.

Julie Sankey

Puppy Chow

1 c. chocolate chips
1 c. peanut butter
1 stick margarine
1 (12 oz.) box Chex cereal
2 c. powdered sugar

Melt the first 3 ingredients together; pour over Chex cereal. Pour into a large paper bag and shake with the powdered sugar until covered.

Angela Searcy

Snack-atizer

3 c. honey graham cereal squares
3 c. bite-size crispy corn cereal squares
1/3 c. margarine
1 tsp. grated orange rind
1/2 tsp. cinnamon
4 c. popcorn
1 1/2 c. M&M's
1 c. raisins (opt.)

Combine cereals in a large bowl. Melt together the margarine, orange rind and cinnamon; mix until blended. Add to cereal mixture until coated. Place in a 10x15-inch jellyroll pan. Bake at 300° for 20 to 25 minutes, stirring frequently. Remove from oven. Cool. Add popcorn, candies and raisins. Yield: about 9 cups of mix.

Jo Durlam

Cheese Spreads

Cheese and Olive Spread

8 oz. Kraft finely-shredded mild Cheddar cheese
8 oz. cream cheese, softened
1/2 c. real mayonnaise
1/4 c. chopped stuffed green olives
1/4 c. green onions
2 T. lemon juice
1/4 tsp. ground red pepper

Mix together and refrigerate for at least 2 hours. Serve with crackers.

Julie Sankey

Chocolate Chip Cheese Ball

1 (8 oz.) pkg. cream cheese, softened
1/2 c. butter, softened
1/4 tsp. vanilla
3/4 c. powdered sugar
2 T. brown sugar
3/4 c. mini semi-sweet chocolate chips
3/4 c. finely-chopped pecans
Graham crackers

In a mixing bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chips. Cover and refrigerate for 2 hours. Place cream cheese mixture on a large piece of plastic wrap; shape into a ball. Refrigerate for at least 1 hour. Just before serving, roll ball in pecans. Serve with graham crackers. Yield: 1 cheese ball (about 2 cups).

Judy Roe

Holiday Cheese Ball

2 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can crushed pineapple, drained
2 T. chopped green onions
1 c. chopped pecans
1/4 c. diced green pepper
1/4 c. diced red pepper

Mix all ingredients in a bowl with a mixer, until well blended.

Joan Peterson

Pineapple Cheese Spread

2 green onions, chopped
1/2 c. shredded Cheddar cheese
1/2 c. shredded Mozzarella cheese
1/4 c. unsweetened crushed pineapple
1/3 c. mayonnaise

Combine the first 5 ingredients in a bowl; mix well. Cover and refrigerate for at least 2 hours, until ready to serve. Serve with crackers.

Julie Sankey

Beverages

Cranberry Cooler

4 c. hot water
4 Cranberry Cove tea bags
12 oz. thawed, frozen apple juice concentrate
2 c. cold water

Steep the tea bags in the hot water. Add the apple juice concentrate and cold water. Serve over ice.

Cherry R. Shogren

Fruit Slush

2 to 3 ripe bananas
1 (6 oz.) can frozen orange juice
1 sm. can crushed pineapple, packed in its own juice
2 cans diet 7-Up

Mix in a blender. Freeze several hours.

Carla Evans

Holiday Cranberry Tea

1 pkg. cranberries
2 qt. water
3 c. sugar
1/2 c. Red Hots candy
6 whole cloves
3 oranges, juiced
4 lemons, juiced

Cook cranberries in 1 quart of water until skins pop and boil up. Drain, then run through a colander. In another pan, boil 1 quart of water, the sugar, Red Hots and cloves. Add this to the cranberry pulp, plus the juice from the oranges and lemons; mix all.

This makes a concentrate that can be served by mixing with 3 quarts of water. Heat and serve.

Fred Lewis

Instant Hot Cocoa

10 3/4 c. dry milk
1 lb. Nestlé Quik
2 c. Coffee-mate
1 c. powdered sugar

Mix well. Use 1/2 cup dry mix to 1 cup hot water.

Sandee Bodholdt

Lemonade

4 c. sugar
2 c. boiling water
2 c. lemon juice
1 gal. ice water

Cook the sugar and the boiling water to a thin syrup, about 5 minutes. Strain the lemon juice. Add the chilled syrup and the ice water. Yield: 20 to 25 servings.

Jo Durlam

Lori's Spiced Tea

1/2 c. instant tea
2 c. Tang
2 c. sugar
1 (2 qt.) pkg. dry lemonade mix
1 tsp. cinnamon
1/4 tsp. ground cloves

Mix well. Keep in a closed container. Use 2 rounded teaspoonfuls per cup of hot water.

Jane Simon

Maytime Fruit Punch

3 pt. cranberry juice
1/2 c. lime juice
2 c. chilled pineapple juice
2 qt. cold ginger ale
1/4 to 1/2 c. sugar
1/2 tsp. almond extract
Ice ring

Combine all ingredients, except ginger ale, in a large punch bowl; stir until sugar is dissolved. Stir in ginger ale and add ice. Yield: about 24 servings.

Fred Lewis

Mom's Hot Chocolate Mix

1 (8 qt.) pkg. dry milk
1 (6 oz.) jar Coffee-mate
1 c. powdered sugar
1 (1 lb.) box Nestlé Quik
1/2 tsp. salt

Mix all together.
To serve, use 1/4 cup of mixture to 1 cup hot water.

Fred Lewis

Orange Julius

1 c. water
1 c. milk
1/2 c. sugar
1 (6 oz.) can frozen orange juice

Mix in a blender. Add 8 ice cubes and blend thoroughly.

Kim Jordan

Orange Juice Spritzer

1 (6 oz.) can frozen orange juice concentrate, thawed
1 c. cold water
1 T. lemon juice
1 (12 oz.) can (1 1/2 c.) lemon-lime flavored carbonated beverage (I use Hy-Vee)

In a large, non-metal pitcher, combine orange juice concentrate, water and lemon juice. Just before serving, slowly add carbonated beverage; stir gently to blend.

Julie Sankey

Party Slush

3 c. water
1 c. sugar
2 ripe bananas, cut up (I have used up to 4 bananas)
3 c. pineapple juice
1 (6 oz.) can frozen orange juice concentrate, thawed
1 (6 oz.) can frozen lemonade concentrate, thawed
2 T. lemon juice
Citrus pop or ginger ale (I use Fresca)

Combine water and sugar in a saucepan; bring to a boil. Stir until sugar is dissolved; boil gently for 3 minutes. Cool. In a blender, combine the bananas and 1/2 of the pineapple juice; blend until smooth. Stir mixture into cooled syrup. Stir in remaining pineapple juice, orange juice, lemonade concentrate and lemon juice. Pour into an ice cream pail; freeze.

To serve, scrape mixture into a glass and pour pop over top. Refreshing.

Note: It works best if you let it thaw a little before scraping.

Julie Sankey

Pineapple Punch

6 c. water
3 c. sugar
1 lg. can unsweetened pineapple juice
3 c. orange juice
2/3 c. ReaLemon
2 (32 oz.) bottles 7-Up

Bring the water and sugar to a boil. Cool, then add pineapple juice, orange juice and ReaLemon. Mix and freeze.

Two hours before you are ready to use, take out of freezer and let thaw. When ready to serve, add the 2 bottles of 7-Up. Yield: approximately 24 cups.

Sandee Bodholdt

Punch

2 pkg. Kool-Aid, any flavor
2 c. sugar
2 qt. water
1 (46 oz.) can pineapple juice
1 liter ginger ale

Mix all ingredients together, except the ginger ale. Freeze. Take out 3 hours before serving. Add ginger ale, 1 liter per punch bowl. Yield: 15 servings.

Note: If using sweetened Kool-Aid or sugar-free, do not add sugar.

Kim Jordan

Raspberry Frappe

1/2 gal. raspberry sherbet (or flavor of choice)
1 qt. 7-Up
1 qt. ginger ale

Gently mix, leaving small amounts of sherbet to float in punch bowl. Can be frozen or kept in refrigerator until ready to serve. Yield: 16 cups equals 32 (1/2-cup) servings.

Pauline Williams

Russian Tea

1 c. Tang
1/2 c. instant tea
1/2 c. sugar
2 scoops Wyler's lemonade mix
1/2 tsp. cinnamon
1/4 tsp. cloves

Mix together. Store in an airtight container.
Use 3 heaping teaspoons of mixture to 1 cup hot water.

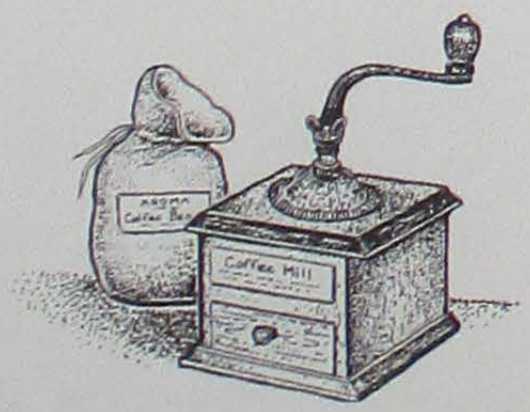
Amanda Searcy

Strawberry Punch

3 (6 oz.) cans frozen lemonade (can use regular or pink)
1 (10 oz.) pkg. frozen strawberries (or 1 1/2 c. fresh sliced + 1/2 c. sugar)
1 qt. chilled good ginger ale

Put strawberries (slightly thawed) in a blender. Add lemonade and 3 cans of water. Cover and blend. Place in a punch bowl or pitcher and add ginger ale. Yield: 20 (3-ounce) servings.

Fred Lewis



Hors d'oeuvres

Barbecue Meat Balls

MEAT BALLS:
13 oz. evaporated milk
2 c. oatmeal
1/2 tsp. garlic powder
3 lb. hamburger
2 tsp. salt
1/2 tsp. pepper
2 eggs
4 T. minced onion
1 tsp. chili powder

TOPPING:
2 c. ketchup
1 1/2 c. brown sugar
2 T. liquid smoke
2 T. minced onion
1/2 tsp. garlic powder

Meat Balls: Mix ingredients together by hand. Make into small balls.
Topping: Mix ingredients together and pour over meat balls.
Bake at 350° for 1 hour.

Sandee Bodholdt

Cold Meat Sandwich Dressing

1 stick butter
1 sm. onion, grated
1 c. mayonnaise
1 T. prepared mustard
2 T. horseradish
1 tsp. salt

Soften butter, but do not melt. Add onion and stir well. Add remaining ingredients and blend. Make ahead and refrigerate. One recipe will make 20 sandwiches.

Really puts zest in a sandwich. When we serve a funeral lunch, this recipe is often used.

Margaret Routh

Hidden Valley Ranch Sausage Stars

2 c. (1 lb.) cooked, crumbled sausage
1 1/2 c. grated sharp Cheddar cheese
1 1/2 c. grated Monterey Jack cheese
1 c. prepared Hidden Valley Ranch original salad dressing mix
1 (2.25 oz.) can sliced ripe olives
1/2 c. chopped red pepper
1 pkg. fresh or frozen wonton wrappers
Vegetable oil

Preheat oven to 350˚. Blot sausage dry with paper towels. Combine with cheeses, salad dressing, olives and red pepper. Lightly grease a mini muffin tin and press 1 wrapper in each cup; brush lightly with oil. Bake 5 minutes, until golden (watch, can brown too much). Remove from tins; place on a baking sheet. Fill with sausage mixture. Bake 5 minutes, until bubbly. Yield: 4 to 5 dozen.

Note: Wonton squares can be found in the produce section at grocery stores. One package is plenty for this recipe.

Diane Pelz

Homemade Salami

5 lb. hamburger
5 rounded tsp. Morton Tender Quick salt
2 1/2 tsp. mustard seeds
2 1/2 tsp. garlic salt
2 1/2 tsp. coarsely-ground pepper
1 tsp. hickory smoke salt

Day 1: Mix together and put in the refrigerator.
Day 2: Re-mix and refrigerate.
Day 3: Re-mix and refrigerate.
Day 4: Mix, then divide into 6 parts. Roll into log shape. Bake at 200˚ for 8 hours, turning every 2 hours.
Note: Bake time of 8 hours is correct!

Jo Durlam

Honey Mustard Brie Almandine

1/3 c. sliced almonds
1 sheet frozen puff pastry
1 (8 oz.) wheel Brie cheese
2 to 4 T. honey Dijon mustard
1 egg, beaten with 1 T. water
Apple wedges, grapes, baguette slices or crackers

Place almonds in a heavy pan and toast in oven, or brown on top of range. On a floured surface, roll pastry to flatten slightly. Cut 1 round 2 inches larger than the cheese. Cut a second round slightly smaller than the cheese. Coat top and side of cheese with honey Dijon mustard; coat with toasted almonds. Place, top down, on pastry sheet. Fold pastry around cheese; trim to fit. Moisten overlapping edges with water to seal. Place, seam-side down, on baking sheet. Decorate top with pastry trimmings and brush with egg mixture. Bake at 400° for 20 to 25 minutes. Let stand 10 minutes.

Serve with fresh fruit, baguette slices or crackers. Yield: 16 appetizer servings.

Karen Mannes

Marinated Mushrooms

1 lb. fresh mushrooms
2 T. lemon juice
1/4 c. olive oil
1 T. minced parsley
1/2 tsp. salt
1/2 tsp. sugar
1/4 c. cider vinegar
1/4 c. balsamic vinegar
1/8 tsp. pepper
1 T. oregano
1 T. minced onion
1 clove minced garlic

Place mushrooms in water with lemon juice; bring to a boil. Lower heat and simmer 1 minute; drain. Combine mushrooms and remaining ingredients. Put into a jar and refrigerate.

Note: If you don't have balsamic vinegar, use 1/2 cup cider vinegar.

Beth Cheville

Mexi-Rolls

8 to 10 flour tortillas
2 (8 oz.) pkg. cream cheese
1 sm. can green chilies
1 sm. can chopped black olives
1 pkg. Hidden Valley Ranch dry dressing mix

Mix cream cheese and dressing mix. Stir in green chilies and olives. Spread over tortillas. Roll up and chill. Cut into 1/2-inch slices and serve with salsa.

Karen Osenbaugh

Olive and Nut Sandwiches

1 can pitted ripe olives
1 jar stuffed green Spanish olives
1/2 c. walnuts
1/3 to 1/2 c. mayonnaise or Miracle Whip
1/2 loaf sandwich bread

Chop the first 3 ingredients coarsely. Add enough mayonnaise or Miracle Whip to hold them together. Spread between slices of bread. Cut crusts off, then cut diagonally 2 times, making small tea sandwiches.

Fred Lewis

Pita Triangles

1 pita bread
Robusto Italian dressing
Grated Parmesan cheese

Make a thick paste of the dressing and Parmesan. Spread on one side of a whole pita; broil until lightly browned. Slice into 12 pieces. Wonderful hot or cold.

Pita is a middle-eastern bread. Also called "pocket bread".

Pastor Chuck Kelsey

Salmon Party Log

3 (6 oz.) cans skinned, boned, well-drained pink salmon
1 T. lemon juice
1 tsp. prepared horseradish
1/4 tsp. liquid smoke
1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. salt
2 tsp. minced onion
1/2 c. finely-chopped pecans
3 T. chopped parsley

Stir together the first 7 ingredients. Cover and chill 2 hours. Shape mixture into a 7-inch log. Stir together chopped nuts and parsley in a shallow dish. Roll the log in the pecan mixture and wrap in plastic wrap. Chill. Serve with assorted crackers. Yield: 3 cups.

Vivian Carter

Spicy Pinwheel Roll-Ups

8 oz. cream cheese, softened
16 oz. sour cream
8 oz. mild Cheddar cheese, grated
1 can black olives, chopped
1 jar jalapeño peppers, finely chopped
1 bunch green onions, chopped
8 soft tortillas

Combine all ingredients, except tortillas; spread evenly over the tortillas. Roll each tortilla tightly. Place in a 9x13-inch dish, cover, and chill. When ready to serve, cut into 2-inch bite-size servings.

Fred Lewis

Smokies with Cranberry Sauce

1 can cranberry jelly
1/3 c. Heinz 57 sauce
2 T. yellow mustard
1 T. brown sugar, packed
1 T. salad oil
2 pkg. Lit'l Smokies

Mix all ingredients (except Lit'l Smokies). Add the Lit'l Smokies. Heat in a crock-pot for 2 hours. Serve hot.

Juanita Dunn

Stromboli

1 (11 oz.) tube refrigerated French bread dough
2 c. (8 oz.) 4-cheese Italian blend cheese (Hy-Vee shredded)
4 oz. thinly-sliced deli beef or pastrami
1/3 c. finely-sliced red bell pepper, or (Vlasic) pickled pepper rings
1 egg
2 T. shredded Parmesan cheese

Heat oven to 350°. Carefully unroll the dough; cut into 2 (6x12-inch) rectangles. Place on a lightly-floured surface. Sprinkle cheese evenly over the 2 rectangles, leaving a 1/2-inch border on long sides of dough. Top with beef and bell pepper rings. Starting with long sides of rectangle, roll up dough. Pinch dough together to seal and tuck in ends. Line a baking sheet with foil and grease lightly. Place rolls, seam-side down, 2 inches apart. Bake for 22 minutes. Meanwhile, beat egg until frothy; set aside. Brush baked stromboli with egg and sprinkle with Parmesan cheese. Bake 4 to 7 minutes more, or until deep golden brown. Cool 10 to 15 minutes. Cut rolls crosswise into 1-inch slices with a serrated knife. Yield: 20 to 24 slices.

Note: I use deli beef and it takes 4 thin slices (2 slices per rectangle). I buy the jar of Vlasic pepper rings.

Jerri Adams

Sweet Crunchy Hot Dogs

1 pkg. regular beef hot dogs
1 (12 oz.) pkg. center-cut bacon
2/3 c. brown sugar

Slice each hot dog in thirds and each slice of bacon in half. Wrap each 1/3 hot dog in a bacon half; no need for a toothpick to secure. Stack wrapped pieces in a 9x9-inch square baking pan (stand them like soldiers). Pack all the brown sugar on top. Bake, uncovered, at 350˚ for 1 hour. Transfer to a serving plate (may need to drain). Yield: 30 pieces.

Allow 10 minutes preparation time.

This is a hearty appetizer—sweet and crunchy.

Gayle Huey

Vegetable Pizza

1 pkg. crescent rolls
1/3 c. mayonnaise
8 oz. cream cheese, softened
1/2 pkg. Good Seasons dry Italian dressing mix
Green olives, chopped
Celery, chopped
Green peppers, chopped
Cauliflower, cut in small pieces
Broccoli, cut in small pieces
Shredded Mozzarella cheese
Carrots, chopped

Pat the crescent roll dough onto a lightly-greased cookie sheet, forming a solid crust. Bake at 375˚ for 6 to 10 minutes. Let cool. Mix mayonnaise, cream cheese and dry dressing mix (a little more dressing mix may be added to suit your taste). Spread this mixture over the baked crust. Spread vegetables evenly over the top, then sprinkle with cheese. Cut in 1 1/2-inch squares.

Variation: American cheese may be used, if you prefer.

Juanita Dunn

Veggie Pizza

1 (8 oz.) pkg. crescent rolls
1 (8 oz.) pkg. cream cheese
1 env. ranch dressing mix
1/2 c. mayonnaise
Fresh vegetables, finely chopped
1/2 tsp. dill

Spread crescent roll dough into a 9x13-inch pan or casserole to form a crust. Bake 10 minutes at temperature given on package. Cool. Mix cream cheese, ranch dressing mix and mayonnaise together; whip with beater. Bring to room temperature, then spread cheese mixture over crust. Mix vegetables and spread on top; press in with waxed paper. Sprinkle with dill. Cut into squares to serve.

Note: Cheese mixture can be made several days in advance for flavors to blend. May use any combination of vegetables you like. I use carrots, broccoli, tomatoes, cauliflower and shredded Cheddar cheese.

Carla Evans

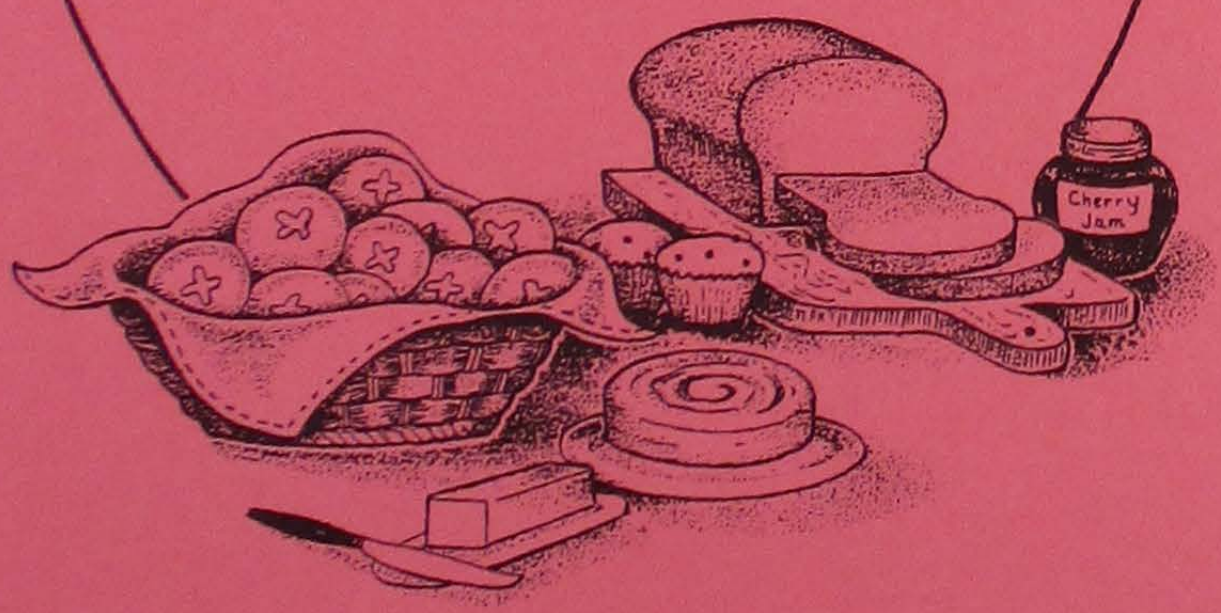
Vienixa Bread

1 loaf Vienna bread, unsliced
8 to 10 oz. grated Swiss cheese
2 (2 1/2 oz.) cans mushrooms
1 c. butter or margarine
2 tsp. minced onions
1 tsp. poppy seeds
1 tsp. dry mustard
1/2 tsp. Lawry's seasoned salt
1/2 tsp. lemon juice

Cut across the Vienna loaf lengthwise in 4 sections and crosswise in 1-inch widths. Do not cut all the way through. Open spaces. Stuff into the spaces the mushrooms (drained) and the Swiss cheese. In a small saucepan, melt the butter; add the remaining ingredients. Mix well. Drizzle the melted mixture over the top of the loaf. Wrap in foil and bake at 350° for 30 to 40 minutes.

Brenda Bright

Breads



Baking Perfect Breads

Proportions

Biscuits	To 1 cup flour use 1 1/4 teaspoons baking powder
Muffins	To 1 cup flour use 1 1/2 teaspoons baking powder
Popovers	To 1 cup flour use 1 1/4 teaspoons baking powder
Waffles	To 1 cup flour use 1 1/4 teaspoons baking powder
Cake with fat	To 1 cup flour use 1 teaspoon baking powder

Rules for Use of Leavening Agents

1. To 1 teaspoon soda use 2 1/4 teaspoons cream of tartar, or 2 cups freshly soured milk, or 1 cup molasses.
2. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount 1/2 teaspoon for each egg used.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure of and add the acid according to rule 1 above.

Proportions for Batters and Dough

Pour Batter	To 1 cup liquid use 1 cup flour
Drop Batter	To 1 cup liquid use 2 to 2 1/2 cups flour
Soft Dough	To 1 cup liquid use 3 to 3 1/2 cups flour
Stiff Dough	To 1 cup liquid use 4 cups flour

Hints for Baking

Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

Oven Temperature Chart

Breads	Minutes	Temperature
Loaf	50-60	350°-400°
Rolls	20-30	400°-450°
Biscuits	12-15	400°-450°
Muffins	20-25	400°-450°
Popovers	30-40	425°-450°
Cornbread	25-30	400°-425°
Nut Bread	50-75	350°
Gingerbread	40-50	350°-370°

Breads

Quick Breads

Apricot-Banana Bread

1/2 c. butter or margarine
2/3 c. sugar
2 eggs
1 c. mashed bananas (2 or 3)
1/4 c. buttermilk
1 1/4 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 c. 100% bran cereal
3/4 c. chopped apricots
1/2 c. nuts

Cream butter and sugar. Add eggs and mix well. Combine bananas and buttermilk. Combine the flour, baking powder, baking soda and salt. Add to mixture alternately with banana mixture. Stir in bran, apricots and nuts. Put into a 5x9x3-inch pan, or 2 smaller pans. Bake for 55 to 60 minutes at 350°.

Mavis Loonan

Apricot Bread

1 c. apricots (dried)
1 c. sugar
2 T. butter
1 egg
1/4 c. water
1/2 c. orange juice
2 c. flour
2 T. baking powder
1/4 T. baking soda
1 T. salt
1/2 c. walnuts

Soak apricots for 30 minutes in warm water. Cut in 1/2-inch pieces; mix sugar, butter and egg. Stir in water, orange juice, flour, baking powder, baking soda, salt and walnuts. Drain apricots and add. Put into pan and let stand for 20 minutes. Bake at 350° for 55 to 60 minutes. Cool 10 minutes.

Marvel Aurand

Apricot Bread

1 c. snipped, dried apricots
2 c. warm water
1 c. sugar
2 T. softened butter or margarine
1 egg
3/4 c. orange juice
2 c. flour
2 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
3/4 c. chopped nuts

Soak apricots in warm water for 30 minutes. In a mixing bowl, cream sugar, butter and egg. Combine flour, baking powder, baking soda and salt. Stir into creamed mixture. Stir until combined. Drain apricots well; add to batter with the nuts. Pour into a greased 5x9x3-inch loaf pan.

Note: I sometimes use 2 (3 1/2 x 7 1/2 x 2-inch) pans.

Margaret Routh

Banana Bread

6 bananas, mashed
4 c. sugar
4 eggs
1 1/3 c. oil
1 c. sour cream
2 tsp. vanilla
4 c. flour
2 1/2 tsp. baking soda
1 tsp. salt
1 c. nuts (opt.)

Beat eggs; add sugar, bananas, oil, sour cream and vanilla, beating after each addition. Add sifted dry ingredients. Put into greased and floured pans. Bake at 325° for 1 hour. Remove from pans immediately and roll in mixture of sugar and cinnamon. Bake for 35 to 40 minutes. Yield: 10 or 11 medium-sized loaves.

Very moist, large batch.

Jan Bortz

Banana Bread

6 ripe bananas
2 eggs
1 stick margarine, melted
2 c. sugar
1/4 tsp. salt
3 c. flour
2 tsp. baking soda
1 c. chopped nuts (opt.)

TOPPING:
1/2 c. brown sugar
1/2 c. chopped pecans
1 tsp. cinnamon
2 T. margarine

Mix 6 mashed bananas, eggs and margarine. Mix dry ingredients and add to banana mixture. Pour batter into 2 greased loaf pans.

Topping: Chop fine and mix like pie crust. Sprinkle over batter. Bake at 350˚ for 45 to 60 minutes.

Sooo good!

Kim Jordan

Banana Bread

3/4 c. margarine
1 1/2 c. sugar
1 1/2 c. mashed bananas
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1 tsp. salt
1/2 c. buttermilk or sour milk (to sour milk, add 2 tsp. vinegar)
Nuts (opt.)

Cream margarine and sugar. Add bananas. Add the rest of the ingredients. Put into a greased 5x9x3-inch loaf pan. Bake at 350˚ for approximately 1 hour and 10 minutes, or until toothpick comes out clean.

This is a very moist bread. Can be frozen.

Lavonne Farner

Banana Bread

1/2 c. shortening
1 c. sugar
2 eggs
3 mashed bananas
1 tsp. lemon juice
2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. nuts (opt.)

Mix shortening and sugar. Add eggs, mashed bananas and lemon juice. Mix until moistened. Add dry ingredients and mix. Bake in bread loaf pan for 1 to 1 1/4 hours at 350˚. Yield: 1 loaf.

Note: I put bananas, eggs and lemon juice in a blender to mash bananas, and add to shortening and sugar mixture.

Lucille Kilmer

Banana Bread

1/3 c. butter or Crisco
1/2 c. sugar (white)
2 eggs
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. baking soda
1 3/4 c. flour
1 c. mashed bananas

Cream together Crisco and sugar. Add eggs and beat well. Add dry ingredients and bananas. Bake in a well-greased pan at 350˚ for 45 to 50 minutes. Yield: 1 large loaf.

Note: For best results, freeze bananas and thaw them before baking. It helps make a very moist bread.

Michelle Hall

Banana-Cherry Chip Bread

1/2 c. butter
1 c. sugar
2 eggs
3 crushed ripe bananas
2 c. flour
1 tsp. baking soda
1/4 c. chopped nuts
1/4 c. chopped maraschino cherries
1/4 c. chocolate chips

Cream butter and sugar. Add eggs and beat well. Add bananas. Add flour and baking soda; mix well. Add nuts, chips and cherries. Yield: 1 large loaf or 2 smaller-size. Or, bake in 3 (No. 2) cans for 40 minutes at 350˚.

This is Chuck Grassley's recipe I clipped from the Des Moines Tribune. It is very good and I usually make it for the Holiday Fair.

Margaret Routh

Beer Bread

3 c. self-rising flour
4 T. sugar
1 can beer, room temp. (any brand)

Combine ingredients. Mix well. Pour into well-greased bread pan. Bake at 350˚ for 45 minutes.

Sandy Johnson

Easy Bread

3 c. self-rising flour
2 eggs
3 T. sugar
1 can 7-Up, Sprite or beer

Spray loaf pan. Mix all ingredients and pour into pan. Let rise, about 45 minutes. Bake at 350˚ for 1 hour, or until golden brown.

Rhonda Giebelstein

Lemon Garlic Bread

1 (1 lb.) loaf French bread
1/2 c. butter or margarine
2 T. Parmesan cheese
4 tsp. lemon juice
1 T. grated lemon peel
1 garlic clove, minced
1/4 tsp. pepper

Cut bread into 1-inch slices. Combine remaining ingredients; brush over cut-sides of bread. Wrap loaf in foil. Bake at 400˚ or 15 to 20 minutes.

Jo Durlam

Luscious Lemon Bread

3/4 c. (1 1/2 sticks) butter or margarine
1 1/4 c. sugar
3 eggs
2 1/4 c. flour
1/4 tsp. salt
1/4 tsp. baking soda
3/4 c. buttermilk
1 1/2 tsp. grated lemon rind
3/4 c. chopped pecans

LEMON GLAZE:
1/2 c. lemon juice (4 lemons)
3/4 c. unsifted powdered sugar

Preheat oven to 300˚. Grease and flour a 5x9x3-inch pan. Beat together butter and sugar in a large bowl until light and fluffy. Add eggs; mix well. Add flour, mixed with salt and baking soda, alternately with buttermilk, ending with flour mixture, beating well after each addition. Stir in lemon rind and nuts. Pour into prepared pan. Bake for 1 1/2 hours, or until pick inserted in center comes out clean. Cool bread in pan on wire rack for 15 minutes. Turn bread out onto rack.

Lemon Glaze: Stir lemon juice into powdered sugar in a bowl until sugar is dissolved. Pierce top of loaf with wooden pick at 1/2-inch intervals. Spoon glaze over top of bread while still warm. Bake in a 400˚ oven for 15 to 20 minutes, or until nicely browned.

Note: This bread slices easily a day or two after making.

Jo Durlam

Mincemeat Bread

2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Sift together and set aside.

1 egg, beaten
1/2 c. milk
1 c. light brown sugar
1 c. First Methodist Church mincemeat
3 T. melted shortening
1 c. nutmeats

Combine the above and add to flour mixture. Stir just until flour is blended. Bake in one large or 2 small greased and floured pans at 350° for 35 to 60 minutes, depending on size of pan. Cool out of pans. Let stand 24 hours for easier slicing.

First United Methodist Church Women

Monkey Bread

3 pkg. biscuits (dinner rolls, 10 per pkg.)
1/2 tsp. cinnamon
1/2 c. sugar

SAUCE:
1 1/2 sticks margarine
1 tsp. cinnamon
1 c. brown sugar

Cut or tear biscuits into 4 pieces each and roll in cinnamon-sugar mixture. Place each piece in a greased bundt pan.

Boil sauce ingredients for 2 to 3 minutes and pour over biscuits. Bake at 350° for 20 to 25 minutes. Cool for 10 minutes and turn over onto plate.

Abbie Searcy

Poppy Seed Bread

1 pkg. yellow cake mix
1 sm. pkg. instant coconut pudding, dry
4 eggs
1 c. hot water
1/2 c. oil
1/4 c. poppy seed

Mix all together; beat 4 minutes. Pour into 2 greased and floured regular bread pans. Bake at 350° for 50 minutes.

Goes together easily—disappears quickly!

Virginia Schoeneman

Pumpkin Bread

8 T. soft butter
2 1/2 c. white sugar
4 eggs
1/2 c. raisins
1/2 c. nuts, chopped
1/2 c. water
2 c. pumpkin
2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
3 c. flour

Blend butter and sugar. Add eggs; add raisins, nuts, water and pumpkin. Blend well. Sift dry ingredients; add to pumpkin batter and beat. Pour into 2 greased 5x9x3-inch bread pans. Bake at 350˚ for 50 to 60 minutes.

Freezes well.

Karen Mannes

Quick and Easy Cornbread

2 sm. boxes cornbread mix (Jiffy)
1 yellow cake mix

Preheat oven to 350˚. Mix all 3 boxes together according to directions on back. Pour into a greased 9x13-inch pan. Bake for 25 to 35 minutes, or until done.

Tom Hofer

Zucchini Bread

3 c. flour
1 c. oil
2 c. sugar
3 eggs
2 c. ground zucchini
2 tsp. vanilla
1 tsp. baking soda
3 tsp. cinnamon
1/2 tsp. baking powder

Mix all ingredients together at once. Bake in bread loaf pans for 1 hour at 350˚. Yield: 2 loaves.

Lucille Kilmer

Coffeecakes

Almond-Blueberry Sour Cream Coffeecake

FILLING:

1 (7 oz.) pkg. almond paste, chilled
1 pt. blueberries, washed
2 T. flour
2 tsp. grated lemon rind

CAKE BATTER:

2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1 1/2 sticks (12 T.) butter, room temp.
11/4 c. sugar
2 eggs
1 tsp. vanilla
1 c. sour cream
2 T. powdered sugar, for dusting cake

Preheat oven to 350°. Grease and flour a 10-inch bundt pan.

Filling: Grate the almond paste into a medium bowl. Add blueberries, flour and lemon rind. Mix well and set aside.

Cake: Sift flour with baking powder, baking soda and salt; set aside. Beat together the butter and sugar until smooth. Add eggs, one at a time, beating well. Mix in vanilla. Add the flour mixture alternately with sour cream, ending with flour.

Spoon 1/3 of the batter into pan and top with 1/2 of the blueberry mixture. Repeat with 1/3 of batter and remaining blueberries, ending with batter. Bake for 45 minutes, or until cake is deep golden color. Cool on wire rack for 20 minutes. Gently loosen sides of cake with a spatula and invert onto a wire rack to finish cooling. Dust with powdered sugar.

Jo Durlam

Cinnamon Coffeecake

3 c. sifted flour
1 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1 c. butter or margarine
2 eggs
1 tsp. baking soda
1 T. hot water
1 c. buttermilk
1/2 c. walnuts, chopped
1 T. sugar
2 tsp. ground cinnamon

Sift together flour, sugar, baking powder and salt in a large mixing bowl. Cut in butter with pastry blender until mixture forms a crumb-like texture. Remove 1/2 cup mixture to use for cinnamon filling. Set aside. Add eggs, one at a time, blending well after each addition. Dissolve baking soda in hot water. Add to buttermilk. Stir buttermilk into flour mixture, blending until smooth. Pour 1/3 of batter into a greased 9-inch tube pan, spreading evenly. To reserved 1/2 cup pastry mixture, add nuts, sugar and cinnamon. Sprinkle 1/3 of filling over batter. Repeat twice with remaining filling. Bake at 350˚ for 45 to 50 minutes.

Glaze, if desired, with 1 cup powdered sugar and 4 tablespoons cold water. I mix this with my mixer on low.

Betty Kinzler

Danish Puff

1/2 c. butter or margarine
1 c. flour
2 T. water
1/2 c. butter or margarine
1 c. water
1 tsp. almond flavoring
1 c. flour
3 eggs

FROSTING:
1/3 c. butter or margarine
2 c. powdered sugar
1 tsp. almond flavoring
2 to 4 T. water

Cut 1/2 cup butter into 1 cup flour. Sprinkle with 2 tablespoons water and mix with a fork. Form into a ball; divide in half. Pat dough into 2 (12x3-inch) strips on ungreased cookie sheet.

Place 1/2 cup butter and 1 cup water in a saucepan; bring to a rolling boil. Remove from heat and add almond flavoring. Gradually stir in 1 cup flour, stirring briskly to keep from lumping. When smooth, add eggs, one at a time, and beat until smooth. Divide in half and spread evenly over pastry. Bake in 350˚ oven for 50 minutes.

Frosting: Melt 1/3 cup butter in a saucepan. Blend in powdered sugar and 1 teaspoon almond flavoring. Stir in the water, 1 tablespoon at a time, until icing is right consistency.

A favorite of the church staff, as well as at home.

Jo Durlam

Date-Nut Coffeecake

BATTER:
1/2 c. brown sugar
1/2 c. butter
2 eggs
1 c. sour cream
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

FILLING:
1/2 c. brown sugar
1/2 c. white sugar
1 tsp. cinnamon or cardamom
1 c. dates, chopped
1 c. walnuts, chopped

Pour 1/2 of the batter into a greased 9x13-inch pan. Cover with filling. Top with remaining batter. Bake at 350° for 40 to 45 minutes. After baking, drizzle with thin powdered sugar icing.

A nice moist coffeecake. Good warm or cold.

Virginia Schoeneman

Graham Streusel Coffeecake

1 1/2 c. graham cracker crumbs (11 whole crackers)
3/4 c. brown sugar, packed
3/4 c. chopped pecans
1 1/2 tsp. ground cinnamon
2/3 c. margarine or butter, melted
1 box yellow cake mix
1/2 c. powdered sugar
1 T. milk

In a small bowl, combine graham cracker crumbs, brown sugar, pecans, cinnamon and butter. Mix well and set aside.

Prepare cake mix according to package directions. Pour 1/2 of the cake batter into a greased 9x13-inch cake pan. Sprinkle with 1/2 of the graham cracker mixture. Carefully spoon the remaining batter on top. Sprinkle with remaining graham cracker mixture. Bake at 350° for 40 to 45 minutes. Let cool. Combine powdered sugar and milk until smooth. Drizzle over cooled cake.

Susan Campbell

Jewish Sour Cream Coffeecake

3/4 c. sugar
1/2 c. margarine or butter, softened
1 tsp. vanilla
3 eggs
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/8 tsp. salt
1 c. sour cream
1 1/4 c. firmly-packed brown sugar
1 c. chopped walnuts
2 tsp. cinnamon
3 T. melted margarine or butter

Heat oven to 350˚. Grease and lightly flour a 10-inch bundt pan. In a large bowl, cream sugar and margarine; add vanilla and eggs. Mix well. Combine flour, baking powder, baking soda and salt. Add flour mixture alternately with the sour cream. In a small bowl, combine remaining ingredients; mix well. Spread 1/2 of batter into prepared pan; sprinkle with 1/2 of the brown sugar mixture. Repeat with remaining batter and sugar mixture. Bake at 350˚ for 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool upright in pan for 15 minutes. Invert onto large plate or cookie sheet; then invert again onto serving plate, streusel-side up. Yield: 16 servings.

Nancy Tamashunas

Overnight Blueberry Coffeecake

CAKE:

1 2/3 c. flour
2/3 c. oats
2/3 c. brown sugar
1 tsp. cinnamon
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 c. buttermilk
2 eggs
1/3 c. oil

TOPPING:

1/3 c. oats
1/3 c. brown sugar
1/3 c. chopped nuts
1/2 c. blueberries

GLAZE:

1/2 c. powdered sugar
1 T. lemon juice

Cake: Combine all cake ingredients and beat for 2 minutes. Put into a 9x13-inch sprayed pan.

Topping: In a medium bowl, combine the first 3 topping ingredients; add berries and stir gently.

Put onto batter; cover tightly and refrigerate overnight. Uncover and bake at 350˚ for about 30 to 35 minutes, or until done.

Glaze: Combine ingredients; drizzle in crisscross pattern over slightly-cooled cake. Serve warm.

Note: May also be baked immediately.

This recipe came from Carol Jesperson.

Mavis Loonan

Overnight Coffeecake

2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. baking soda
1 tsp. baking powder
1 c. sugar
1/2 c. brown sugar
2 eggs
1 c. buttermilk

TOPPING:

1/2 c. brown sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. nuts, chopped fine

Mix dry ingredients. Add eggs and buttermilk. Mix well and pour into a well-greased 9x13-inch pan. Make topping and sprinkle over top. Cover with clear wrap. Let stand in refrigerator overnight. The next morning, bake at 350˚ for 30 to 40 minutes.

Fred Lewis

Quick Coffeecake

1/2 c. brown sugar
3 T. milk
3 T. pancake syrup
Chopped nuts
3 tubes biscuits
1 stick margarine
1 c. sugar
2 tsp. cinnamon

Combine brown sugar, milk and pancake syrup. Pour into a greased bundt pan. Sprinkle with part of nuts. Combine margarine, sugar and cinnamon. Put 3 tubes biscuits, end-to-end, in pan. Pour margarine, sugar and cinnamon over biscuits. Sprinkle with nuts. Bake at 350° for 30 minutes. Cool about 10 minutes before you flip onto plate.

Julie Sankey

Raspberry Cream Cheese Coffeecake

COFFEECAKE:
2 1/2 c. flour
3/4 c. sugar
3/4 c. butter or margarine
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
3/4 c. sour cream
1 egg
1 tsp. almond extract

FILLING:
8 oz. cream cheese
1/4 c. sugar
1 egg

1/2 c. raspberry jam

TOPPING:
1/2 c. sliced almonds

Preheat oven to 350°.

Coffeecake: In a large bowl, combine flour and sugar; cut in the butter using a pastry blender until mixture resembles coarse crumbs. Reserve 1 cup of crumbs for topping.

To remaining crumb mixture, add baking powder, baking soda, salt, sour cream, egg and almond extract. Blend well. Spread batter over bottom and 2 inches up sides of a greased and floured 9-inch springform pan. Batter should be 1/4-inch thick on sides.

Filling: In a small bowl, combine filling ingredients and blend well. Pour over batter in pan. Spoon jam evenly over cheese filling.

Topping: In a small bowl, combine 1 cup of reserved crumbs and almonds; sprinkle over top. Bake for 55 to 60 minutes, or until cream cheese is set and crust is deep golden brown. Cool 15 minutes; remove sides and cool completely.

Jo Durlam

Streusel-Filled Coffeecake

3 c. flour
6 tsp. baking powder
1/2 tsp. salt
1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 1/2 c. milk
2 tsp. vanilla

STRUESEL FILLING:
1 1/2 c. brown sugar
6 T. flour
5 T. cinnamon
6 T. melted butter
3/4 to 1 1/2 c. chopped nuts

Sift flour, baking powder, salt and sugar together. Add shortening, cutting in with pastry blender. Blend in well-beaten eggs, mixed with milk. Add vanilla. Pour 1/2 of mixture into a 9x13-inch pan. Sprinkle with 1/2 of streusel mixture. Add remaining batter and top with the rest of the streusel filling. Bake for 25 to 30 minutes at 375˚.

Streusel Filling: Mix sugar, flour and cinnamon. Add melted butter and nuts. Mix well.

This recipe came from the Interns and Residents Wives Club of Cincinnati General Hospital, Cincinnati, OH, 1965.

Betty R. Blagen

Swedish Coffeecake

1 c. flour
1/2 c. butter
5 T. water

Mix above and roll as for pie crust. Will cover 1 large cookie sheet, or can be divided.

1 c. water
1/2 c. butter
1 c. flour
4 eggs
1 tsp. vanilla

Bring water and butter to a boil; add flour. Remove from heat and add eggs, one at a time, beating hard after each addition. Add vanilla.

Spread first mixture on crust. Bake at 350˚ for 45 minutes. Frost with powdered sugar icing.

Note: This is better if eaten the same day it's baked—doesn't store well. Very good.

Mary Mekemson

Top Hat Coffeecake

1/2 c. butter
1 c. sugar
2 eggs
1 c. dairy sour cream
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/2 tsp. salt

TOPPING:
2 T. butter, melted
2/3 c. brown sugar
1 T. cinnamon
1 c. nuts, chopped

Prepare topping and reserve. Sift dry ingredients together. Cream butter and sugar. Add eggs, sour cream and vanilla. Beat well. Stir dry into creamed mixture. Spoon into well-greased 9-inch pan, 1/2 of mixture. Sprinkle 1/2 of topping; spoon on remaining mixture. Sprinkle on remaining topping. Bake at 350˚ for 40 to 45 minutes.

In Des Moines Register, January 16, 1968.

Nina Gant

Muffins

Banana-Honey-Oat Muffins

2/3 c. milk
1/3 c. vegetable oil
1 egg, beaten
1/4 c. honey
1 1/2 c. oatmeal
1 c. flour
1/2 c. mashed bananas
1/2 c. chopped nuts
1/3 c. brown sugar
1 T. baking powder
1/2 tsp. salt

Combine dry ingredients. Add milk, oil, egg, honey and banana. Mix just until dry ingredients are moistened. Stir in nuts. Fill 12 greased or paper-lined muffin cups 2/3-full. Bake in a preheated 400˚ oven for 15 to 18 minutes, or until golden brown. Yield: 12 muffins.

Carol Miller

Morning Glory Muffins

2 1/2 c. all-purpose flour
1 1/4 c. sugar
3 tsp. ground cinnamon
2 tsp. baking soda
1/2 tsp. salt
3 eggs
3/4 c. applesauce
1/2 c. vegetable oil
1 tsp. vanilla extract
2 c. grated carrots
1 tart apple, peeled & grated
1 (8 oz.) can crushed pineapple, drained
1/2 c. flaked coconut
1/2 c. raisins
1/2 c. chopped nuts

In a large bowl, combine the first 5 ingredients. In another bowl, combine the eggs, applesauce, oil and vanilla. Stir into dry ingredients just until moistened (batter will be thick). Stir in carrots, apple, pineapple, coconut, raisins and nuts. Fill greased or paper-lined muffin cups 2/3-full. Bake at 350° for 20 to 24 minutes. Cool 5 minutes before removing from pans. Yield: 2 dozen.

Marlene Bell,
Barb Ellson

Morning Glory Muffins

2 c. flour
1 1/4 c. sugar
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
3 eggs
2 c. grated carrots
1 c. hand-grated apple
1/2 c. raisins
1/2 c. nuts
1 c. oil
2 tsp. vanilla

Mix the flour, sugar, baking soda, salt and cinnamon. Add the grated carrots, apple, raisins and nuts. Combine the eggs, oil and vanilla; add to the above. Spoon into muffin tins. Bake at 375° for about 15 minutes. Yield: about 30 muffins.

Janice Samuelson

The only way to have a friend is to be one.

Nutty Buddies

1 c. bran
1 c. any-type flour
1/4 c. ground flax seed
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 c. plain yogurt
1 egg

Add any of the following:

1/2 c. raisins
1/2 c. nuts
1 c. grated apple or carrots
1 mashed banana
1 c. crushed pineapple
1 c. mandarin oranges
1/2 c. coconut

Mix egg and yogurt into dry ingredients. Add 1 cup of moist ingredients, along with nuts, raisins or coconut from bottom group. Spoon into greased muffin tins. Place a large pecan on top of each. Bake at 400˚ for 20 minutes, or until done. Yield: 12 large muffins.

This recipe meets today's diet recommendations of low sugar, fat and refined flour. It is a low-glycemic index recipe, very healthy, and easy and tasty. This is a satisfying, heavy muffin. We enjoy the muffins that have golden raisins, coconut and crushed pineapple added.

Marianne Klinsky

Grace
(to the tune of Edelweiss)

Bless our friends
Bless our food
Come O Lord and sit with us.

May our speech
Glow with peace
And your love surround us.

Bless our friends
Bless our food
Come O' Lord and be with us.

Oatmeal-Chocolate Chip Muffins with Chocolate Streusel

STREUSEL:
1/3 c. sugar
1/4 c. flour
2 T. cocoa powder (unsweetened)
2 T. butter or margarine, melted

MUFFINS:
1 1/4 c. flour
1 c. oats (quick or old-fashioned, uncooked)
1/2 c. regular or mini chocolate chips
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt (opt.)
2/3 c. buttermilk
1/2 c. honey
1/4 c. vegetable oil
1 egg, lightly beaten

Heat oven to 350˚. Line 12 muffin cups with paper liners.

Streusel: Combine all ingredients and mix well. Set aside.

Muffins: Combine flour, oats, chocolate chips, baking powder, baking soda and salt in a large bowl. In a medium bowl, combine buttermilk, honey, oil and eggs; blend well. Add to dry ingredients, all at once. Stir just until dry ingredients are moistened. Do not overmix. Fill muffin cups almost full. Sprinkle with streusel, patting gently. Bake for 20 to 22 minutes, or until light golden brown. Cool muffins in pan on wire rack for 5 minutes, and then remove from pan.

Jo Durlam

Orange Yogurt Muffins

1 1/2 c. flour
1/2 c. sugar
2 tsp. finely-shredded orange peel
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1 beaten egg
1 (8 oz.) ctn. orange yogurt
1/3 c. cooking oil
1 tsp. vanilla
1/2 c. powdered sugar
1 to 2 tsp. orange juice

Grease 12 (2 1/2-inch) muffin cups or line with paper baking cups; set aside. In a medium mixing bowl, combine flour, sugar, orange peel, baking powder, baking soda and salt. Make a well in the center of dry mixture; set aside. In another bowl, combine egg, yogurt and vanilla. Add, all at once, to dry mixture. Stir just until moistened. Batter will be lumpy. Spoon batter into muffin cups, filling each 2/3-full. Bake at 400˚ for 18 minutes, or until golden. Cool in muffin cups for 5 minutes. Remove muffins.

Meanwhile, stir together powdered sugar and enough orange juice to make a glaze. Drizzle over warm muffins.

Lemon Yogurt Muffins: Prepare muffins as above, except substitute lemon peel for orange peel and lemon yogurt for orange yogurt.

Beth Cheville

Pumpkin-Chocolate Chip Muffins

2 sticks butter, softened
2 c. sugar
4 eggs
3 1/3 c. flour
2 tsp. baking soda
1/2 tsp. baking powder
2 T. pumpkin pie spice
1/2 tsp. salt
1 (16 oz.) can pumpkin
1 pkg. mini chocolate chips

Preheat oven to 350˚. Cream together butter and sugar. Add eggs and mix after adding each one. Gradually add remaining ingredients, except pumpkin and chips. Stir until combined; add pumpkin and chocolate chips. Use mini muffin tin that has been greased or sprayed with Pam. Bake for 15 minutes—watch close. Yield: 100 mini muffins.

Note: This may be cut in half. I doubled the recipe to use all the pumpkin, and because they disappear fast. They also freeze nice. You can use a regular muffin tin, too. In a pinch, I have used regular chips. I have also used this recipe to make mini loaves of bread.

Dana Schmitt

Refrigerator Bran Muffins

1 1/4 c. sugar
1/2 c. oil
2 eggs
2 c. buttermilk
2 1/3 c. flour
1/2 tsp. salt
2 1/2 tsp. baking soda
1 c. boiling water
2 c. Kellogg's All-Bran
1 c. Nabisco All-Bran
1 c. raisins (opt.)
Ground nuts (opt.)

Blend together sugar, oil, eggs, buttermilk, flour, salt and baking soda. Pour the boiling water over the All-Bran and raisins; add to the crust mixture. Fold in ground nuts. Pour into greased muffin pans. Bake at 400˚ for 15 to 20 minutes.

Note: Mixture may be kept in the refrigerator for several weeks. It works best to use both brands of cereal.

Kristy Bolar

Six-Week Muffins

1 (15 oz.) box raisin bran
1 c. melted shortening or oil
3 c. sugar
5 c. flour
5 tsp. baking soda
2 tsp. salt
3 eggs, beaten
1 qt. buttermilk

Mix dry ingredients. Add liquids. Mix well. Store in covered container in refrigerator. Bake as needed. Keeps 6 weeks.

Bake in 400° oven for 15 to 20 minutes.

Note: You will need a large bowl to mix.

Nina Gant

Sour Cream Banana-Nut Muffins

2 c. all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. butter
1 1/4 c. sugar
2 eggs
1 (8 oz.) ctn. sour cream
1 tsp. vanilla
2 bananas, ripe, mashed
3/4 c. chopped pecans or walnuts, if desired

TOPPING:
2 T. sugar
1/4 tsp. ground nutmeg
1/4 tsp. ground cinnamon

Heat oven to 350°. Line or grease 20 muffin cups.

In a medium mixing bowl, stir flour, baking powder, baking soda and salt. Set aside.

In a large mixing bowl, beat butter on medium speed for 30 seconds. Add sugar. Beat at medium speed until combined. Beat in eggs, sour cream and vanilla until combined. With a spoon, stir dry ingredients into beaten mixture until moistened. Fold in bananas and nuts. Fill cups 3/4-full.

Topping: Mix ingredients and sprinkle over batter in muffin cups. Bake for 15 to 20 minutes, or until golden.

Yield: 16 to 18 muffins.

Jan Avey

Strawberry Streusel Muffins

1 1/2 c. flour
1/2 c. sugar
2 tsp. baking powder
1/4 tsp. salt
1 egg, lightly beaten
1/4 c. unsalted butter
1/2 c. milk
1 tsp. almond extract
1 c. strawberries, sliced

STREUSEL TOPPING:
1/2 c. chopped, toasted almonds
1/2 c. sugar
1/4 c. flour
2 T. unsalted butter, melted
1/8 tsp. almond extract

Preheat oven to 350˚. Line 12 muffin cups with paper liners. In a medium bowl, combine flour, sugar, baking powder and salt. Make a well in the center. In a separate bowl, beat egg, butter, milk and extract. Add to dry ingredients all at once, and stir until just combined. Fold in strawberries. Do not overmix. Fill muffin cups 3/4-full. Sprinkle with topping.

Topping: Combine all topping ingredients and sprinkle evenly over top of muffins. Bake for 20 to 22 minutes.

Jo Durlam

Miscellaneous

Baking Powder Biscuits

2 c. flour
3 T. Crisco
4 tsp. baking powder
1/2 tsp. salt
1 c. milk

Mix flour, baking powder and salt with Crisco, using a fork or your hands. Stir in the milk. Knead dough a few times. Press mixture onto a board or surface with your hands, about 3/4-inch thick. Cut and bake in a hot oven (400˚) for about 20 minutes.

Note: Let biscuits stand on pan for about 2 hours before baking. They'll be lighter and higher.

Betty Shearer

Baking Powder Biscuits

6 c. flour
1/4 c. baking powder
1/2 tsp. cream of tartar
1 1/2 c. Crisco
3 T. sugar
1 tsp. salt
2 c. milk
3 eggs

Mix together flour, baking powder, cream of tartar, sugar and salt. Cut Crisco into dry ingredients. Add milk and eggs. Mix well and knead on a floured surface a few times. Roll out 1/2-inch thick and cut out with 2 1/4-inch round cutter. Put onto ungreased cookie sheet and bake at 400˚ for 10 to 12 minutes, or until lightly browned on top.

Note: This is a large batch and yields 18 to 20 biscuits. I cut the recipe in half and it turns out fine.

Kim Jordan

Best-Ever Light Crisp Waffles

3/4 c. all-purpose flour
1/4 c. cornstarch
1/2 tsp. salt
1/2 tsp. baking powder
1/4 tsp. baking soda
3/4 c. buttermilk
1/4 c. milk
6 T. vegetable oil
1 egg, separated
1 T. sugar
1/2 tsp. vanilla extract

Heat oven to 200˚. Mix flour, cornstarch, salt, baking powder and baking soda in a medium bowl. Measure buttermilk, milk and vegetable oil in a 2-cup measuring cup. Mix in egg yolk and set aside. Beat egg white in a small bowl with an electric hand-mixer to almost soft peaks. Sprinkle in sugar and continue to beat until white and glossy. Beat in vanilla extract. Pour wet ingredients into dry ingredients and whisk until just mixed. Add egg white to batter in dollops. Fold in with a spatula until just incorporated. Add batter (generous 1/2 cup) to hot waffle iron and cook until crisp and nutty brown. Set waffle directly on oven rack for at least 5 minutes and up to 20 minutes to make crisp and keep warm. Do not stack!

Note: The batter is thin.

Jan Bortz

Cheddar Biscuits

2 c. Bisquick
2/3 c. milk
1/2 c. shredded Cheddar cheese
1/2 c. butter or margarine, melted
1/4 tsp. garlic powder

Heat oven to 450˚. Mix Bisquick, milk and cheese until a soft dough forms. Drop by spoonfuls onto an ungreased cookie sheet. Bake for 8 to 10 minutes, until golden brown. Mix butter and garlic powder. Brush mixture over warm biscuits before removing from cookie sheet.

This recipe is similar to the biscuits served at Red Lobster.

Dana Schmitt

Cinnamon Cream Syrup

1 c. sugar
1/2 c. light corn syrup
1/4 c. water
1/2 to 3/4 tsp. cinnamon
1/2 c. evaporated milk

In a small saucepan, combine sugar, corn syrup, water and cinnamon. Bring to boiling, stirring constantly. Cook and stir for 2 minutes. Remove from heat and cool 5 minutes. Stir in evaporated milk.

Serve warm over pancakes, waffles or French toast. When reheating, do not boil.

Jo Durlam

Dutch Honey

1 c. sugar
1 c. maple syrup
1/2 pt. whipping cream

Mix ingredients together in a saucepan and bring to a boil. Cook 10 minutes. Remove from heat.

Is great on pancakes, waffles or French toast. Store in the refrigerator.

Kim Jordan

Old-Fashioned Sourdough Pancakes

"Overnight Starter" (see below)
2 T. sugar
1 tsp. salt
1/2 tsp. baking powder
3 T. vegetable oil
2 eggs
1/2 tsp. baking soda
1 T. water

"OVERNIGHT STARTER":
2 c. all-purpose flour
2 c. warm water (105°)
1/2 c. sourdough starter

"Overnight Starter": In a large bowl, combine all ingredients. Cover with waxed paper or a cloth. Set in a warm place, free from drafts. Let stand overnight, or 24 hours. The next morning, remove 1/2 cup sourdough starter. Pour into a small plastic or glass container and return to refrigerator.

In a small bowl, combine sugar, salt and baking powder. Stir into remaining "Overnight Starter" mixture. Stir in oil. Add eggs, one at a time, beating well after each addition. In a small bowl, combine baking soda and water. Gently fold mixture into pancake batter. Do not stir after adding baking soda mixture. Preheat griddle over medium-high heat, lightly greased. For each pancake, pour 1/4 cup batter onto preheated griddle. Cook 1 to 2 minutes on each side, or until golden brown. Yield: 4 to 6 servings.

Mary Anne Silence

Overnight Buttermilk Pancakes

In a cup, put 2 tablespoon warm water.

Add:

1 tsp. yeast
3 eggs, slightly beaten
1 T. sugar
2 c. buttermilk
2 T. oil
1/2 c. milk
2 c. flour
1 T. baking powder
1 T. baking soda
1/2 tsp. salt

Add baking powder, baking soda and salt to flour. Combine eggs, sugar, buttermilk, oil and milk. Add to flour, baking powder, baking soda and salt. Mix together and add yeast. Cover and keep in refrigerator overnight. Add more flour, if too thin. This mixture will keep in refrigerator for several days.

At family gatherings, breakfast always will have these pancakes--double-recipe--and no leftovers.

Margaret Routh

Pancakes

2 eggs, beaten
4 T. salad oil
2 c. milk
2 c. flour
4 T. sugar
2 T. baking powder
1 tsp. salt

Mix eggs, oil and milk together. Add flour, sugar, baking powder and salt.
Note: I spray pan with Pam.

Virginia Helland

Sicilian Pizza Crust

2 boxes Jiffy pizza crust mix
1 tsp. parsley
1 tsp. oregano
1 tsp. garlic powder
1/4 c. Parmesan cheese
1 c. hot water

Combine the above dry ingredients in a bowl. Add water to the dry ingredients and mix. Cover dough for 10 minutes to rise. Put pizza dough in a 9x13-inch pan. Add pizza sauce and toppings. Bake for 19 minutes at 425˚. Yield: 4 servings.

Kim Stephens

Sour Cream Waffles

1 c. flour
2 tsp. baking powder
1 tsp. baking soda
1/8 tsp. salt
1 tsp. sugar
3 egg yolks
2 c. sour cream
3 egg whites

Sift dry ingredients together and set aside. Beat egg yolks in a large bowl until light. Add thick sour cream. Combine liquid and dry ingredients. Beat egg whites in a small bowl until stiff, but not dry. Fold them into the batter. Bake in a waffle iron. Yield: 3 to 4 waffles.

Ginny LaVelle

Sourdough Pancakes

1 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 c. starter yeast
1/2 c. milk
1 1/2 tsp. baking powder
2 T. sugar
1 egg
2 T. oil

STARTER YEAST:
1 pkg. dry yeast
2 1/2 c. warm water
2 c. flour
1 T. sugar

Mix and let stand at room temperature for 1 week, stirring 3 times a day. Put in refrigerator to keep cool.

TO FEED STARTER:
1 c. flour
1 c. skim milk or water
1 T. sugar

Margaret Paulson

Strawberry-Stuffed French Toast

1 (10 oz.) pkg. frozen strawberries in syrup, thawed
1/4 c. sugar
2 T. cornstarch
2 T. almond liqueur, or 1/4 tsp. almond extract
1/2 c. sliced almonds, toasted
1 (15"x5") French bread, cut into 1 1/2" slices
1 (8 oz.) pkg. cream cheese, with strawberries
6 eggs
1/3 c. milk
1 T. almond liqueur, or 1/2 tsp. almond extract

Preheat oven to 425°. Drain strawberries, reserving liquid. Add cold water to reserved liquid to measure 1 1/4 cups. Stir sugar and cornstarch in a saucepan, gradually adding cold liquid. Cook, stirring constantly, until clear and thickened. Stir in strawberries, 2 tablespoons almond liqueur or 1/4 teaspoon extract, and almonds. Set aside. Cut slit through crust of each slice of bread to form a pocket. Fill each slice with 1 rounded tablespoon cream cheese. Dip each slice in combined egg, milk, and liqueur or extract. Let soak 30 seconds per side. Place slices on well-greased 10x15x1-inch pan. Bake for 15 minutes and serve with sauce.

Note: The sauce can be made ahead and reheated, and the bread can be stuffed the day before and refrigerated.

Jo Durlam

Yeast Breads

Butterhorns

1/2 c. butter
2 T. sugar
1 tsp. salt
4 c. flour
1 c. warm milk
1 pkg. yeast (dissolved in a little of the milk & 1 T. sugar)
2 eggs, beaten lightly

Add most of the warm milk to the first 3 ingredients in a large bowl. Add yeast to a little warm milk and sugar. Add eggs to large bowl. Add about 1/2 of flour. Beat well. Add yeast. Beat. Add remaining flour. Beat. Refrigerate several hours. Roll 1/4-inch thick. Cut in squares. Roll from corners. Place on cookie sheet. Let rise 2 hours. Bake at 400° for 10 to 12 minutes, or until light brown.

Note: If used immediately, frost while warm with powdered sugar frosting. I usually save 1/2 cup flour to knead into dough when rolling out.

Nina Gant

Cinnamon Rolls

12 to 15 frozen dinner rolls (I use Rhodes)
1 pkg. regular vanilla pudding (not instant)
3/4 c. brown sugar
1 tsp. cinnamon
6 T. butter, cubed
Nuts (opt.)

Grease a 9x13-inch pan. Place dinner rolls in pan and sprinkle dry ingredients on top. (Mix dry ingredients together first.) Cube butter over ingredients. Bake at 350° for 20 to 25 minutes, or less, if you use a stone or bake pan. Flip onto a cookie sheet and eat.

Julie Sankey

English Muffin Loaves

3 c. flour
2 pkg. dry yeast
1 T. sugar
2 tsp. salt
1/4 tsp. baking soda
2 c. milk
1/2 c. water

Mix together dry ingredients (first 5). Set aside. Combine milk and water; heat until very warm (120˚ to 130˚), about 3 minutes in microwave. Add liquid to dry ingredients and beat well. Stir in additional flour to make stiff batter (2 1/2 to 3 cups). Divide into 2 (5x9-inch) loaf pans, greased and sprinkled with cornmeal. Sprinkle tops with additional cornmeal. Cover. Let rise for 45 minutes. Bake at 400˚ for 30 to 35 minutes. Remove from pans immediately. Cool.

Delicious toasted.

Kim Jordan

Frosted Caramel-Nut Braid

1 pkg. active dry yeast
1/4 c. warm water (110˚ to 115˚)
1 c. warm milk (110˚ to 115˚)
2 eggs
1/4 c. sugar
1/4 c. butter or margarine, softened
1 1/2 tsp. salt
4 1/4 to 4 3/4 c. flour

CARAMEL FILLING:
1 c. chopped pecans
2/3 c. packed brown sugar
1/3 c. butter or margarine, softened
2 T. flour

FROSTING:
1/3 c. butter or margarine, softened
2 c. powdered sugar
1 1/2 tsp. vanilla
3 to 4 tsp. water
1/4 c. chopped pecans

In a mixing bowl, dissolve yeast in water. Add milk, eggs, sugar, butter, salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft, but sticky dough. Do not knead. Cover and let rise in a warm place until doubled, about 1 1/2 hours. Beat 25 strokes with a spoon; turn onto a well-floured surface. Roll into a 12x16-inch rectangle. Combine filling ingredients with a fork; spread evenly over dough. Cut dough lengthwise into 3 strips. Roll up jellyroll-style, beginning at a long end; pinch edges and ends to seal. Place 3 rolls diagonally, seam-side down, on a foil-lined 10x15x1-inch baking pan. Braid ropes together gently (do not stretch); seal ends. Cover and let rise until doubled, about 1 hour. Bake at 350˚ for 25 to 30 minutes, or until golden brown; cool slightly on a wire rack.

Frosting: Heat butter in a saucepan over low heat until golden brown; cool slightly. Stir in powdered sugar and vanilla. Stir in enough water to make a spreadable consistency. Frost top of braid; immediately sprinkle with pecans.

Jo Durlam

Grandma's Swedish Rye Bread

4 c. warm water
3 T. sugar
1 c. brown sugar
4 c. rye flour
1 T. salt
2 pkg. yeast
3 T. molasses
2 T. lard
1 T. fennel seed
7 to 8 c. white flour

Put warm water in a large mixing bowl; add yeast. Sprinkle sugar over yeast. Let rise. Add molasses, brown sugar, lard, rye flour, fennel seed and salt. Stir well. Add white flour as needed and knead. Put into a covered pan and let rise. After bread rises, punch down. After the bread rises again, put into greased pans. Let rise to top of pans. Put into preheated oven at 325˚. Bake for 1 hour. Take out; grease top with lard or shortening.

Bill Carlson

A Prayer for Thanksgiving

Thank God for dirty dishes,
They have a tale to tell.
While other may go hungry
We are eating well.
With home and health and happiness,
I shouldn't want to fuss.
By this stack of evidence
God's been good to us.

Hearty Six-Grain Bread

2 pkg. (4 1/4 tsp.) dry yeast (Rapid Rise yeast preferred)
2 c. warm water
1 T. sugar
2 c. whole wheat flour
2 T. cooking oil
1/4 c. molasses
2 tsp. salt, or to taste
1 c. oatmeal
1/4 c. amaranth flour
1/4 c. soy flour
2 T. bran
2 T. wheat germ
2 c. rye flour
2 tsp. cornmeal

Mix thoroughly, the yeast, water, sugar and whole wheat flour, in a large bowl (4 quarts or over). Let stand in a warm place until it bubbles and forms a "sponge", approximately 1/2 hour at 80˚.

Into the sponge, gradually stir in the remaining ingredients, except 1/2 cup of rye flour and the cornmeal. Add more rye as needed to make dough that can be handled easily. Turn out onto a rye-floured board and knead (10 minutes) until smooth and elastic, adding a minimum of rye flour as necessary.

Place the dough into a large greased bowl, invert and paint the top surface with cooking oil. Cover and let rise in a warm place until the volume has doubled, approximately an hour at 80˚.

Place on a work surface, cut in half, and shape. Place into 2 well-greased loaf pans. Use pans approximately 3 1/2 x 7 1/2 x 2 inches deep. Grease the tops of the loaves. Dust with cornmeal and score, if desired.

Let the loaves rise until the finger test leaves a dent, about 1/2 hour in a warm (80˚) place. Bake for approximately 30 minutes at 350˚.

Note: The bread is intended to be hearty and heavy. The absence of milk makes this bread suitable for those with lactose intolerance. Other flour may be substituted for amaranth, soy, wheat germ and bran, but possibly at the expense of the high protein content and nutty flavor.

Joe Klinsky

Herb Rolls by Sue R.

1/4 c. butter
1 beaten egg
1/2 tsp. onion powder (can use garlic powder)
1 tsp. dill weed (or summer savory or parsley)
2 doz. frozen dinner rolls

Melt butter. Beat egg and add to butter. Mix in onion powder and dill weed. Dip frozen rolls into butter mixture. Place in 2 prepared round pans (pie plates work). Allow rolls to rise (4 to 6 hours). Bake at 375˚ for 15 to 20 minutes.

Fred Lewis

Holiday Fair Tea Rings

1 c. hot water
1 c. cold water
4 oz. Fleischmann's yeast
1 T. sugar
2 2/3 c. powdered milk
2 2/3 c. sugar
2 T. salt
2 c. Crisco oil
4 c. boiling water
2 c. cold water
5 lb. flour, or more
9 med. eggs

Mix the first 4 ingredients and set aside.

In a large mixer, add the powdered milk, sugar, salt, Crisco oil, boiling water, cold water and about 1/2 of the flour; mix. Add yeast mixture, eggs and more flour; mix again. Keep adding flour until the mixture pulls away from the mixer bowl. When mixture is stiff, place in a large greased bowl. Grease the top; cover with a towel and place in a warm place to rise until doubled in size. Divide into 1-pound balls and roll to oblong shapes. Spread with soft butter and sugar and cinnamon mixture (1 cup cinnamon and 1 tablespoon sugar). Roll lengthwise as for jellyroll; seal edge. Shape each roll in a ring. Snip almost to center at 2-inch intervals. Pull sections apart and twist slightly; let rise until very light. Bake at 375˚ for about 20 minutes. Cool and frost. Decorate with red and green maraschino cherries and pecan halves.

FROSTING:
1/3 stick margarine
1 (2 lb.) bag powdered sugar
2/3 c. hot water
1 tsp. vanilla

Mix in mixer until creamy. Yield: enough frosting for about 12 tea rings.

Note: If baking in the convection oven at church, bake for only about 6 minutes at 375˚. This tea ring recipe makes about 15 tea rings.

Morning Circle in the Church
(Marlene Bell)

Worry is the interest paid on trouble before it is due.

Honey Whole Wheat Bread

4 c. whole wheat flour
1/2 c. nonfat dry milk powder
1 T. salt
2 pkg. dry yeast
3 c. water
1/2 c. honey
2 T. cooking oil
3 1/2 to 4 c. bread flour

In a large mixing bowl, combine 3 cups whole wheat flour, the dry milk powder, salt and yeast; mix well. Heat together water, honey and oil until warm (115° to 120°). Add warm liquid to whole wheat mixture in bowl. Beat at low speed for 1/2 minute; scrape sides of bowl. Beat at medium speed for 3 minutes. Add remaining 1 cup whole wheat flour and 3 1/2 to 4 cups bread flour at low speed, or knead by hand at least 5 minutes.

Place in a greased bowl, turning once to grease surface; cover and let rise in a warm place until double in size, about 45 to 60 minutes. Punch down. Divide dough in half. Cover and let rest for 10 minutes. Shape each half into a loaf. Place in 2 greased 5x9x3-inch loaf pans. Cover and let rise until double, 35 to 45 minutes. Bake at 375° for 30 to 35 minutes. Yield: 2 loaves.

Karen Mannes

Hot Cross Buns

1/2 c. warm water
2 pkg. dry yeast
1/2 c. lukewarm milk
3/4 c. unseasoned mashed potatoes
1/2 c. sugar
1 1/4 tsp. salt
1/2 c. butter
2 eggs
1 c. raisins
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 of 4 1/2 c. flour

Dissolve yeast in 1/2 cup warm water in mixing bowl. Stir in the rest of the ingredients until smooth. Can use electric mixer. Add remaining flour to handle easily. Mix in with hand or use dough hook on mixer. Turn onto lightly-floured surface. Knead until smooth. Put into greased bowl and let rise until doubled (about 1 1/2 hours). Punch down and divide in two. Shape each part into 16 buns. Place on a greased cookie sheet, 2 inches apart. Let rise until double, about 30 minutes. Bake at 375° for 20 minutes, or until golden. Cool buns. Make a cross on each bun with powdered sugar frosting.

Note: Buns freeze well in airtight container. Frost before serving.

Beth Cheville

Red River Cereal Bread

1 T. honey
1 c. warm water
3 T. yeast

Mix and let stand.

4 c. water
1 c. oil
2 eggs
1/2 c. molasses
3 c. All-Bran
1 c. Red River cereal & 1 c. water (cook & add to ingredients)
4 T. honey
1 tsp. salt
12 c. flour
4 T. wheat germ

Mix together as in order. Let rise until doubled. Punch down. Let rise again. Punch down and put into pans. Let rise until double again. Use lower oven rack. Bake at 375˚ in 6 (5 1/2 x 9 5/8 x 2 3/4-inch) pans for 15 minutes. Reduce to 350˚ and bake 15 minutes. Yield: 6 loaves.

Jo Burgason

Refrigerator Yeast Crescent Rolls

2 pkg. active dry yeast
2 c. warm water (105˚ to 115˚)
1/2 c. sugar
1/2 c. vegetable oil
2 tsp. salt
1 egg
1 c. instant nonfat dry milk solids
6 1/2 c. all-purpose flour
Melted butter or margarine

Dissolve yeast in water in a large bowl. Add sugar, oil, salt, egg, milk solids and 3 cups of flour. Beat on low speed until ingredients are moistened. Beat on medium speed until mixture is smooth, about 1 minute. Stir in remaining flour. Place in a greased bowl; turn greased-side up and cover. Refrigerate at least 8 hours, or overnight. Divide dough into 5 balls. Roll each ball into a 12-inch circle; brush with melted butter and cut into 12 wedges using pastry cutter. Roll wedges from wide end to form crescents. Place point-side down on greased baking sheet. Let rise in a warm place for 1 1/2 to 2 hours. Bake at 325˚ for 15 to 17 minutes, until golden. Brush tops with melted butter while warm (optional). Yield: 5 dozen.

Kathy Obrecht

Sourdough Starters

BASIC SOURDOUGH STARTER NO. 1:

2 c. all-purpose flour
3 T. sugar
1 env. active dry yeast (1 T.)
1/2 tsp. salt
2 c. warm water

Sourdough Starter No. 2: Heat 1 cup skim milk to 90˚ to 100˚. Stir in 3 tablespoons plain fresh yogurt. Pour mixture into a 1-quart glass or ceramic bowl or jar. Cover with a nonmetallic lid. Set in a warm place (70˚ to 100˚) for 24 hours.

After 24 hours, the milk will thicken and form curds. At this point, gradually stir in 1 cup all-purpose flour until well blended. Cover with lid and set in a warm place until it ferments and bubbles, and a clear liquid forms on top, about 2 to 5 days. Stir daily. Starter is now ready to use. Cover and refrigerate.

Basic Instructions: Mix dry ingredients in a glass or plastic bowl. Add liquid and stir. Cover loosely and let stand at 85˚ for 2 to 3 days, until mixture ferments and has a pleasant sour odor. Stir occasionally. When ready to use, remove starter needed for recipe. Refrigerate remaining starter in a glass or plastic container. When ready to use again, remove from refrigerator; add 1 cup of flour and 1 cup warm water. Let stand overnight, or 12 hours.

Variations: Use wheat flour instead of white. Use 2 tablespoons honey instead of sugar.

Note: If at any point the starter turns pink, smells rancid (not just sour) or develops a mold, throw it out and start over. The grayish liquid that rises to the top is the "hooch". Just stir it in when adding fresh flour and water or milk. Never use metal utensils or containers. Do not seal tightly—gasses need to be able to expand, or escape.

Mary Anne Silence

Sourdough French Bread

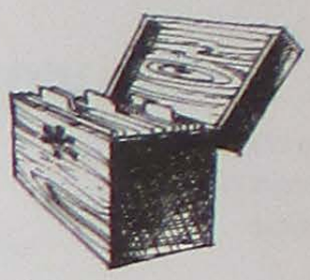
2 tsp. active dry yeast
3 c. bread flour
1 tsp. salt
1 tsp. sugar
1 c. sourdough starter
5/8 c. warm water

Follow manufacturer's directions for your bread machine, using "Dough" or "Manual" setting. When dough has risen long enough, machine will beep. Remove bread pan; turn out dough onto lightly-floured countertop or cutting board. Shape dough into one long loaf, 1 round loaf, 2 long loaves or 8 French rolls. Place loaf or loaves on a baking sheet that is sprinkled with cornmeal. With a sharp knife or razor blade, slash bread with 3 diagonal cuts, round loaf slash with an "X". Let rise in a warm oven for 30 to 45 minutes, until doubled. (To warm oven, turn barely on for 2 minutes, Turn off, place covered dough in oven to rise.) Remove pan from oven; preheat to 400°. Mist or brush bread with water. Bake for 25 to 30 minutes, until golden brown, misting with water twice more at 5-minute intervals. Remove from oven; cool on wire rack.

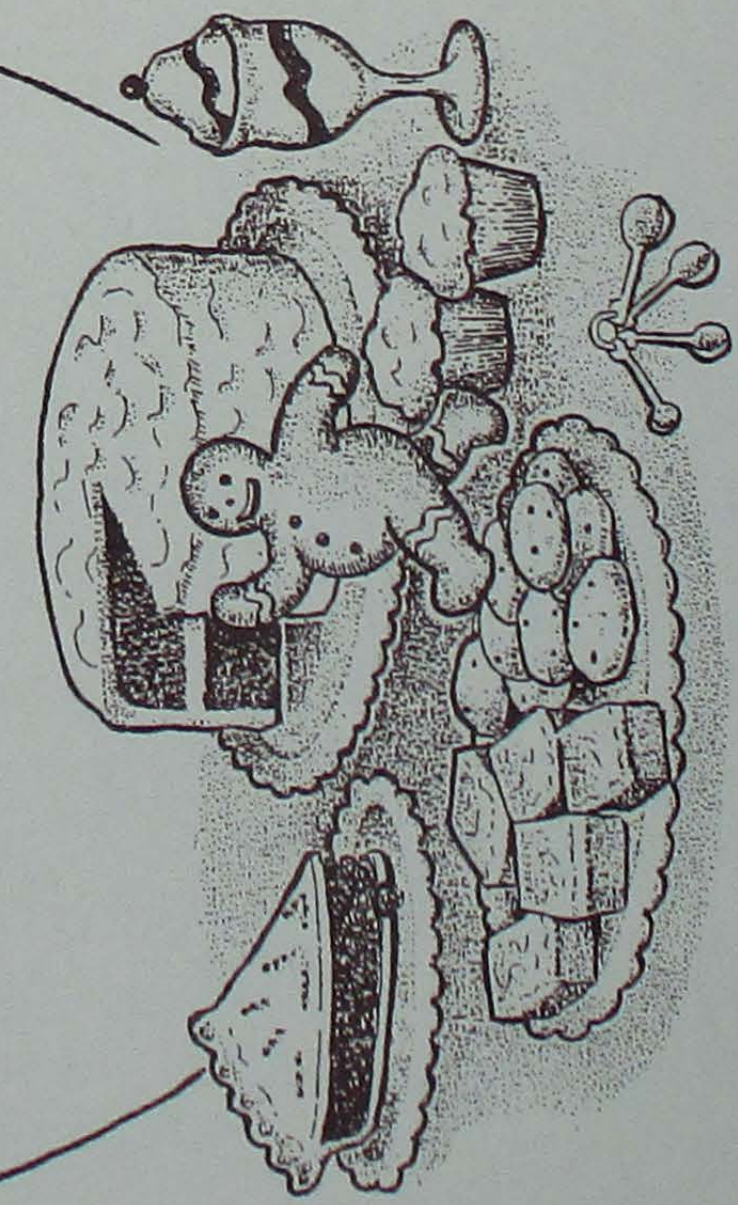
Note: Remember to replenish your starter by adding 1 cup flour and 1 cup water or milk (warm). Sourdough can be added to any bread machine bread recipe. Simply add 1/2 to 1 cup of starter to the recipe and decrease the liquid by approximately 1/2 of the amount of starter used. (Example: Use 1/2 cup starter; decrease the liquid by 1/4 cup.)

Mary Ann Silence

Notes & Recipes



Desserts



Common Kitchen Pans to Use as Casseroles

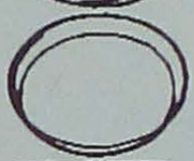
When the Recipe Calls For:

A

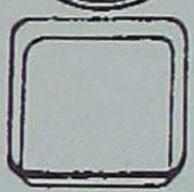
4-cup baking dish:
9-inch pie plate
8 x 1 1/4-inch layer cake pan — C
7 3/8 x 3 5/8 x 2 1/4-inch loaf pan — A

B

6-cup baking dish:
8 or 9 x 1 1/2-inch layer cake pan — C
10-inch pie plate
8 1/2 x 3 5/8 x 2 5/8-inch loaf pan — A


C

8-cup baking dish:
8 x 8 x 2-inch square pan — D
11 x 7 x 1 1/2-inch baking pan
9 x 5 x 3-inch loaf pan — A


D

10-cup baking dish:
9 x 9 x 2-inch square pan — D
11 3/4 x 7 1/2 x 1 3/4-inch baking pan
15 x 10 x 1-inch jelly roll pan

E

12-cup baking dish or over:

13 1/2 x 8 1/2 x 2-inch glass baking pan	12 cups
13 x 9x 2-inch metal baking pan	15 cups
14 x 10 1/2 x 2 1/2-inch roasting pan	19 cups

F

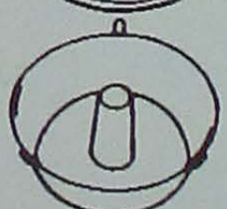
Total Volume of Various Special Baking Pans

Tube Pans:

7 1/2 x 3-inch "Bundt" tube — K	6 cups
9 x 3 1/2-inch fancy tube or "Bundt" pan — J or K 9 cup	
9 x 3 1/2-inch angel cake pan — I	12 cups
10 x 3 3/4-inch "Bundt" or "Crownburst" pan — K 12 cups	
9 x 3 1/2-inch fancy tube — J	12 cups
10 x 4-inch fancy tube mold (kugelhupf) — J	16 cups
10 x 4-inch angel cake pan — I	18 cups

G

H


I

Melon Mold:
7 x 5 1/2 x 4-inch mold — H 6 cups

Spring-Form Pans:

8 x 3-inch pan — B	12 cups
9 x 3-inch pan — B	16 cups

J

Ring Molds:

8 1/2 x 2 1/4-inch mold — E	4 1/2 cups
9 1/4 x 2 3/4-inch mold — E	8 cups

K

Charlotte Mold:
6 x 4 1/4-inch mold — G 7 1/2 cups

Brioche Pan:
9 1/2 x 3 1/4-inch pan — F 8 cups

Desserts

Bars

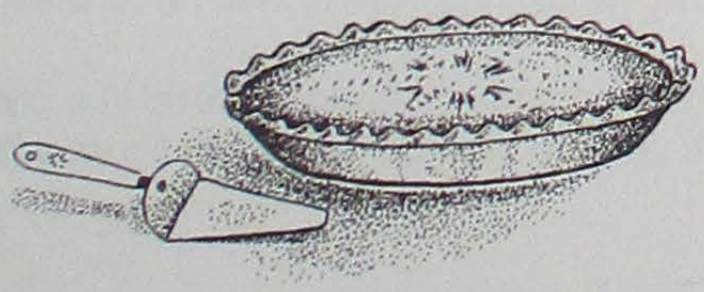
Applesauce-Oatmeal Bars

1 1/2 c. quick-cooking oatmeal
3/4 c. all-purpose flour
1/2 c. firmly-packed brown sugar
3/4 c. whole wheat flour
1 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1/2 c. raisins
1 c. unsweetened applesauce or chopped, peeled fresh apples
1 egg, slightly beaten
1/2 c. honey
1/2 c. oil
1/3 c. milk

Preheat oven to 375˚. In a medium bowl, combine the oats, flour, whole wheat flour, brown sugar, baking powder, baking soda, salt and cinnamon. Stir in raisins and applesauce. In a large bowl, combine the egg, honey, oil and milk; stir in dry ingredients. Mix to form a smooth batter. Pour into a greased 9x13-inch pan. Bake for 35 to 40 minutes, or until done. Cool completely before cutting. Yield: 36 bars.

Note: These are moist, good-for-you bars. This recipe may also be used as a drop cookie.

Edith Rogers



Apricot Bars

1 c. dried apricots
3/4 c. water
1 c. flour
6 T. butter
1 1/2 c. brown sugar
1 T. cornstarch
1/4 tsp. salt
2 tsp. grated orange peel
2 T. orange juice
2 eggs, beaten
1 1/2 c. flaked coconut

Cut apricots in small pieces; combine with water. Cover and simmer 20 minutes. Mix flour, butter and 1/2 cup sugar. Press crumbly mixture into a 7x11-inch pan. Bake at 350° for 20 minutes.

Mix 1 cup sugar, cornstarch and salt; stir into undrained apricots. Cook until thickened, stirring constantly. Remove from heat and stir in remaining ingredients, reserving a little coconut. Spread apricot mixture over baked crust; sprinkle with reserved coconut. Bake at 350° for 25 minutes. Cool and cut into bars. When cool, sprinkle with powdered sugar.

Betty Kinzler

Apricot Bars

1 1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 1/2 c. quick oatmeal
1 c. brown sugar, pecked
3/4 c. margarine, melted
1 c. apricot jam (thin a little with water)

Mix all ingredients, except jam. Pat 1/2 of the mixture in a 9x13-inch pan; spread jam over mixture. Sprinkle the remaining 1/2 of the mixture over the top. Bake at 350° for 25 minutes. Cool and cut into bars.

Juanita Dunn

Banana Bars

1 1/2 c. sugar
1/2 c. shortening
2 eggs, slightly beaten
3/4 c. sour milk or buttermilk
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
2 c. flour
2 mashed bananas (add last)

Combine ingredients and mix by hand. Spread in a greased and floured cookie sheet. Bake at 350° for 30 minutes. Frost with cream cheese frosting.

Fred Lewis

Brownie Mallow Bars

1 pkg. fudge brownie mix (for 9"x13" pan)
1 (10 1/2 oz.) pkg. mini marshmallows
2 c. (12 oz.) semi-sweet chocolate chips
1 c. peanut butter
1 T. margarine
1 1/2 c. Rice Krispies

Prepare brownie batter according to package directions for fudge-like brownies. Pour into a greased 9x13-inch pan. Bake at 350° for 28 to 30 minutes. Top with marshmallows and bake 3 minutes longer (marshmallows will not be completely melted). Cool on a wire rack. In a saucepan, combine the chocolate chips, peanut butter and margarine. Cook and stir over low heat until smooth. Remove from heat and stir in cereal. Spread over brownies. Refrigerate for 1 to 2 hours, until firm. Cut into squares. Yield: 2 1/2 dozen.

Dorothy Russell

Buttermilk Brownies

2 c. sugar
2 c. flour
4 T. cocoa
1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 c. cold water
1 stick margarine, softened
1/2 c. oil
Pinch of salt

FROSTING:
1 stick margarine
1/4 c. cocoa
1 tsp. vanilla
1/3 c. buttermilk
About 5 c. powdered sugar

Bring water, margarine and oil to a boil; add sugar, flour and cocoa. Beat until creamy. Add buttermilk, baking soda, eggs and salt; beat thoroughly. Bake in a greased and floured jellyroll pan at 400° for 15 to 18 minutes. Cool and frost.

Frosting: Bring margarine, cocoa and buttermilk to a boil; add vanilla and powdered sugar. Mix with a hand mixer. Spread on warm brownies.

Fred Lewis

Butter Pecan Turtle Bars

CRUST:
2 c. flour
1 c. brown sugar
1/2 c. softened butter

CARAMEL LAYER:
2/3 c. butter
1/2 c. brown sugar
1 c. milk chocolate chips
1 c. whole pecans

Combine flour, brown sugar and butter. Mix well until fine particles. Pat firmly into an ungreased 9x13-inch pan.

Sprinkle pecans over the crust. Combine brown sugar and butter for the caramel layer. Cook over medium heat until boiling. Boil 1/2 to 1 minute, stirring constantly. Pour evenly over the pecans and crust.

Bake 18 to 22 minutes, or until caramel layer is bubbly and crust is light golden brown. Remove from oven and immediately sprinkle with chocolate chips. Allow chips to melt, then swirl.

Harriet Patterson

Caramel Bars

1 pkg. caramels (about 50)
5 T. thin cream or milk
1 c. oatmeal
1 c. flour
3/4 c. butter or margarine
3/4 c. brown sugar
6 oz. chocolate chips
1/2 c. nuts

Mix butter, brown sugar, oatmeal and flour; press in a 9x13-inch pan. Bake at 350° for 10 minutes. Remove from oven. Sprinkle the nuts and chocolate chips over the crust. Drizzle the caramel mixture (melt caramels and milk together) over the top. Put the rest of the oatmeal mixture on the top and bake 15 minutes. Cut into about 18 bars.

Janice Samuelson

Chewy Chocolate Chip Bars

1 yellow or white cake mix
2 eggs
1/3 c. oil
3/4 c. chocolate chips

Mix together the cake mix, eggs and oil. Stir until all powder is mixed in. Stir in chips. Spread evenly in a 9x13-inch pan. Bake in a 350° oven for 14 to 16 minutes, or until light golden brown on top. Serve warm or at room temperature.

Tom Hofer

Chewy Coconut Bars

1 c. packed brown sugar
1/2 c. shortening
1 c. flour
2 eggs, beaten
1/2 c. brown sugar
1/2 c. clear Karo syrup
1 tsp. vanilla
2 T. flour
1 tsp. baking powder
1/2 tsp. salt
1 c. coconut
1 c. nuts

Blend the 1 cup of brown sugar and shortening; stir in 1 cup flour. Spread in an ungreased 9x13-inch pan. Bake at 350˚ for 10 minutes. Blend eggs and 1/2 cup brown sugar; stir in Karo and vanilla. Add the 2 tablespoons of flour, baking powder and salt; mix well. Stir in coconut and nuts. Spread over the baked layer and bake for 25 minutes more.

Virginia Schoeneman

Chewy Toffee-Almond Bars

1 c. (2 sticks) softened butter
1/2 c. sugar
2 c. flour
1 (10 oz.) pkg. English toffee bits
3/4 c. light corn syrup
1 1/2 c. sliced almonds, divided
1 c. sweetened coconut, shredded

Heat oven to 350˚. Grease the sides of a 9x13x2-inch baking pan. Beat butter and sugar until fluffy; gradually add flour. Press dough evenly into prepared pan. Bake 15 to 20 minutes, or until edges are lightly browned. Meanwhile, combine toffee bits and corn syrup in a medium saucepan. Cook over medium heat, stirring constantly, until toffee is melted (about 10 to 12 minutes). Stir in 1/2 of the almonds and 1/2 the coconut. Spread toffee mixture to within 1/4 inch of edges of crust. Sprinkle remaining almonds and coconut over top. Bake an additional 15 minutes, or until bubbly. Cool completely. Cut into bars. Yield: 36 to 40 bars.

Gayle Huey

Take time to LAUGH. It is the music of the soul.

Chocolate-Caramel Bars

2 1/4 c. all-purpose flour
2 c. quick-cooking oats
1 1/2 c. brown sugar
1 tsp. baking soda
1/2 tsp. salt
1 1/2 c. butter or margarine
2 c. (12 oz.) semi-sweet chocolate chips
1 c. chopped pecans
1 (12 oz.) jar caramel ice cream topping

In a bowl, combine 2 cups flour, oats, brown sugar, baking soda and salt. Cut in butter until crumbly; set aside 1/2 for topping. Press the remaining crumb mixture into a greased 9x13x2-inch baking pan. Bake at 350˚ for 15 minutes. Sprinkle with the chocolate chips and pecans. Whisk caramel topping and remaining flour until smooth; drizzle over top. Sprinkle with the reserved crumb mixture. Bake for 18 to 20 minutes, or until golden brown. Cool on a wire rack for 2 hours before cutting. Yield: about 4 1/2 dozen.

Norma Downs

Chocolate-Cherry Bars

1 chocolate cake mix
1 can cherry pie filling
2 eggs

Preheat oven to 350˚. Combine cake mix, pie filling and eggs; blend well. Spread in a jellyroll pan. Bake 20 to 25 minutes. Cool. Spread with chocolate frosting.

Amanda Searcy

Chocolate Chip Blondies

1 1/2 c. packed brown sugar
1/2 c. butter (no substitutes), melted
2 eggs, beaten
1 tsp. vanilla extract
1 1/2 c. all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
1 c. (6 oz.) semi-sweet chocolate chips

In a large bowl, combine the brown sugar, butter, eggs and vanilla, just until blended. Combine flour, baking powder and salt; add to brown sugar mixture. Stir in chocolate chips. Spread into a greased 9x13-inch baking pan. Bake at 350˚ for 18 to 20 minutes, or until a toothpick inserted near the center comes out clean. Cool, then cut.

Julie Sankey

Danish Puffs

1 c. flour
1/2 c. butter
2 T. water
1/2 c. butter
1 c. water
1 c. flour
3 eggs
1 tsp. vanilla

Cut 1/2 cup butter into 1 cup flour. Sprinkle with 2 tablespoons of water and mix. Shape into 2 (3x12-inch) strips. Place 3 inches apart on an ungreased baking sheet. Boil 1/2 cup butter and 1 cup water; add the vanilla. Remove from heat. Add 1 cup of flour and stir into mixture until smooth. Add eggs, one at a time. Spread mixture onto pastry. Bake at 350° for 45 to 50 minutes. Cool and frost with powdered sugar frosting flavored with almond. Add preserves (apricot is good) or pie filling on top. Slice in bars.

Janet Tryon

Fudge Bars

1/2 c. shortening
1 c. light brown sugar, packed
3/4 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
2 c. quick rolled oats
1 egg
1/2 tsp. vanilla

FUDGE LAYER:
1 (6 oz.) pkg. chocolate chips
1 T. butter
1 can sweetened condensed milk
1/4 tsp. salt
1/2 c. nuts (opt.)
1/4 tsp. vanilla

Cream shortening and brown sugar; beat in egg and vanilla. Sift flour, salt and baking soda, and add to the above mixture; beat well. Stir in rolled oats and blend well. Remove 1 cup of the mixture to use as a topping, then press the rest into a 9x10-inch pan.

Prepare fudge layer by combining the chocolate chips, butter, sweetened condensed milk and salt. Cook over low heat until chips are melted. Stir in the vanilla and nuts. Spread over oatmeal mixture in the pan, then cover with the reserved 1 cup of oatmeal mixture.

Bake at 350° for 25 minutes. Don't overbake.

Janet Glazer

Fudge-Nut Bars

1 c. butter
2 c. brown sugar
1 tsp. vanilla
2 eggs
2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
3 c. oatmeal
1/4 c. nuts
1 (12 oz.) pkg. milk chocolate chips
1 can Eagle Brand milk
3 T. butter
2 tsp. vanilla

Cream together 1 cup butter, brown sugar, vanilla and eggs. Add flour, salt, baking soda, oatmeal and nuts. Melt together the chocolate chips, Eagle Brand milk and butter. Remove from heat and add vanilla. Press 2/3 of the oatmeal mixture onto the bottom of a jellyroll pan; pour melted chocolate over top. Crumble remaining dry mix and sprinkle over the top. Bake at 350° for 20 to 25 minutes.

Linda Shoop

Goomba Bars

14 oz. caramels
1/3 c. evaporated milk
1/2 tsp. burnt sugar flavoring
1 box German chocolate cake mix
3/4 c. melted margarine
1/3 c. evaporated milk
1/4 tsp. butter flavoring
1/4 tsp. vanilla
1 c. chopped pecans

Put the first 3 ingredients (caramels, evaporated milk and burnt sugar flavoring) in a double boiler over low heat while preparing other ingredients. In a large mixing bowl, mix the cake mix, margarine, evaporated milk, butter flavoring, vanilla and pecans. Put 1/2 of the dough into a greased 9x13-inch pan. Bake at 350° for 12 minutes. Remove from oven. Sprinkle chocolate chips all over the baked cake; pour melted caramel mixture over the chocolate chips. Drop spoonfuls of the remaining dough on top. Put back into the oven and bake at 350° for 15 to 18 minutes. Yield: 1 (9x13-inch) pan.

These are very rich and can be cut the size of a piece of candy.

Michelle Hall

Grandma's Brownies

1/2 c. oleo
1 c. sugar
4 eggs
1 c. + 1 T. flour
1 can chocolate syrup
1/2 tsp. vanilla
1 c. nuts (opt.)

FROSTING:
6 T. margarine
6 T. milk
1 1/3 c. sugar
1 c. chocolate chips

Cream oleo and sugar; add eggs. Beat well, adding flour alternately with chocolate syrup. Stir in vanilla and nuts. Bake in a 10 1/2 x 15-inch pan at 350˚ for 30 minutes. Cool, then frost.

Frosting: Boil together the margarine, milk and sugar for 30 seconds. Add the chocolate chips; stir until chips melt. A thin frosting that hardens when cool.

Linda Hofer

Lemon Squares

1 c. butter
1/2 c. powdered sugar
2 c. flour
4 eggs, slightly beaten
6 T. fresh lemon juice
1 tsp. baking powder
2 c. sugar
4 T. flour

Mix the butter, powdered sugar and flour. Spread this mixture in an ungreased 9x13-inch pan. Bake at 350˚ for 20 to 25 minutes. While this bakes, mix the rest of the ingredients. Pour over the baked layer while it is hot. Return to oven and bake 15 to 20 minutes more. Cut when cool.

Note: Fresh lemon juice in your baking produces a much superior product.

These are really good!

Virginia Schoeneman

It takes a heap of cooking to make a house a home.

Macadamia-Pear Squares

CRUST:
1/2 c. butter
1/3 c. sugar
3/4 c. flour
1/4 tsp. vanilla
2/3 c. macadamia nuts

TOPPING:
8 oz. cream cheese
1/2 tsp. vanilla
1 egg
1/2 c. sugar

Add:
1 (15 oz.) can pears, drained & thinly sliced
1 tsp. sugar
1 tsp. cinnamon

Crust: Blend ingredients together. Press into an 8x8-inch pan. Bake at 350˚ for 20 minutes.

Topping: Blend the topping ingredients together and pour over baked crust.

Add the sliced pears on top of the cream cheese mixture; sprinkle with sugar and cinnamon. Bake at 375˚ for 25 minutes. Cool. Can be served with a whipped topping if you wish.

Note: This can be doubled for a 9x13-inch pan. Can be made a day ahead.

Olive Harrison

Every minute you are angry, you lose 60 seconds of happiness.

Macaroon Brownies

1 c. margarine
2 c. sugar
4 eggs
1 tsp. vanilla
1/2 c. baking cocoa
2 c. flour
1/2 tsp. cream of tartar
1/2 c. chopped walnuts

MACAROON FILLING:
1 (14 oz.) pkg. flaked coconut
1 (14 oz.) can sweetened condensed milk
2 tsp. vanilla

FROSTING:
3/4 c. sugar
1/4 c. milk
1 T. butter
1 c. mini marshmallows
1 c. chocolate chips
1 tsp. vanilla

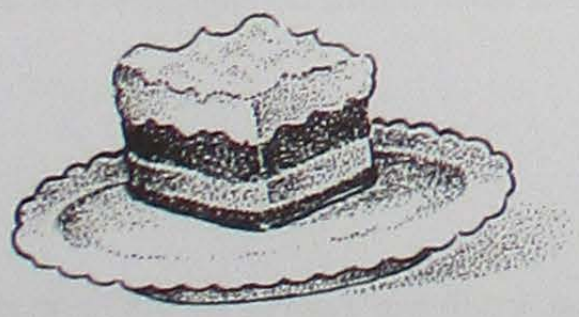
Cream the margarine and sugar; add eggs and vanilla. Mix well. Combine the flour, cocoa and cream of tartar; add gradually to creamed mixture. Stir in nuts. Spread 1/2 of the mixture in a greased 9x13-inch pan.

Combine the coconut, sweetened condensed milk and vanilla. Spread carefully over chocolate layer; top with the remaining chocolate mixture. Bake at 350° for 40 to 45 minutes (test with a toothpick). Cool on a wire rack.

Combine sugar, milk and butter. When sugar is dissolved, add rest of frosting ingredients. Cook until chips are melted. Cool about 25 minutes, to spreading consistency. Spread over cooled brownies. Yield: 4 dozen brownies.

I hope someone brings these to our next church potluck!

Virginia Schoeneman



Marshmallow Fudge Bars

3/4 c. sugar
1/3 c. oleo
2 eggs
1 tsp. vanilla
3/4 c. flour
1/4 tsp. salt
1/4 tsp. baking soda
2 T. cocoa
1/2 c. nuts
16 marshmallows

FROSTING:
1/2 c. brown sugar
1/4 c. water
1 sq. baking chocolate
3 T. oleo
1 tsp. vanilla
1 1/2 c. powdered sugar

Cream sugar and oleo; beat in eggs and vanilla. Sift in flour, salt and baking soda; add cocoa and nuts. Bake in a 7x11-inch pan at 350˚ for 20 minutes. Cover with the marshmallows, then put back in the oven for 4 to 5 minutes.

Frosting: Bring the brown sugar, water and chocolate to a boil; add oleo, vanilla and powdered sugar. Pour on top of brownies—it will harden as it cools.

This is my grandmother's recipe, so it is pretty old, but our family still likes it.

Jo Durlam

Marshmallow Krispies Bars

1 pkg. Kraft caramels
1/2 can Carnation milk
1 stick oleo
1 med.-size pkg. lg. marshmallows
Rice Krispies, to cover each ball

Melt the caramels, Carnation milk and oleo together in the top of a double boiler. Leave pan over water and remove from heat. Dip each marshmallow into the caramel mixture, then roll in Rice Krispies. Let cool on waxed paper. Store in a covered container in a cool place to keep from getting sticky.

Variation: Chopped nuts could be added to Rice Krispies before rolling, if desired.

Paulie Williams

Mincemeat Squares

2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
3/4 c. sugar
3/4 c. First United Methodist Church mincemeat
1/2 c. melted shortening
2 eggs
1/2 tsp. orange extract
1 T. grated orange peel

Sift together the flour, baking powder and salt. Add sugar to shortening and mix well. Beat in eggs until mixture is smooth. Stir in extract and orange peel. Gradually add flour mixture, stirring until well blended. Place 1/2 of the dough into a well-greased 9-inch pan. Spread dough in pan with mincemeat; cover with remaining dough. Bake in a 375° oven for about 30 minutes. When cool, cut into 1 1/2-inch squares. Yield: about 2 dozen squares.

FUMC Women

Mixed Nut Bars

1 1/2 c. flour
3/4 c. brown sugar, packed
1/2 c. margarine, softened
9 oz. (3/4 pkg.) butterscotch chips
2 rounded T. butter or margarine
1/2 c. (+ just slightly more) light Karo syrup
12 to 13 oz. mixed nuts

Mix flour, sugar and margarine; pat in a 9x13-inch pan. Bake at 350° for 10 to 15 minutes, or until golden brown. Melt together in a microwave or double boiler, the butterscotch chips, butter or margarine and syrup. When crust is baked, remove from oven. Spread the nuts over the crust, then drizzle melted mixture evenly over the nuts. Lower temperature to 325° and bake 2 to 3 minutes longer. Leave in oven just long enough for the melted mixture to spread evenly over the top. Do not let the mixture bubble. Cool and cut in bars.

Juanita Dunn

All the flowers of all the tomorrows are in the seeds of today.

Moist Cake Brownies

2/3 c. butter or margarine
3/4 c. baking cocoa
1/4 c. vegetable oil
2 c. sugar
4 eggs
2 tsp. vanilla extract
1 1/2 c. all-purpose flour
1 tsp. baking powder
1 tsp. salt
2/3 c. semi-sweet chocolate chips
1/2 c. milk chocolate chips
1 c. coarsely-chopped walnuts
Confectioners' sugar

Melt butter in a large saucepan. Whisk in cocoa and oil until smooth. Cook and stir over low heat until cocoa is blended. Remove from heat; stir in sugar. Add eggs, one at a time, stirring well after each addition. Stir in vanilla. Combine flour, baking powder and salt; add to cocoa mixture. Stir in chocolate chips and nuts. Spread into a greased 9x13x2-inch baking pan. Bake at 350° for 25 to 30 minutes, or until a toothpick inserted near the center comes out clean. Cool. Dust with confectioners' sugar, if desired. Yield: 2 dozen.

Barb Ellson

Out of This World Brownies

1 c. butter
2 c. sugar
4 eggs
2 tsp. vanilla
2 c. flour
1/4 c. + 3 T. baking cocoa
1/8 tsp. salt

BROWN BUTTER FROSTING:
1/2 c. butter (no oleo)
4 c. powdered sugar
1/4 c. + 2 tsp. half & half
2 tsp. vanilla

GLAZE:
1 sq. bitter chocolate
1 T. butter

Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine dry ingredients; add gradually to mixture. Spread into an ungreased 9x13-inch pan. Bake at 350° for 25 to 30 minutes. Check with a toothpick at center, but don't overbake. Cool.

Brown Butter Frosting: In a heavy saucepan, cook and stir butter for 5 to 7 minutes, until golden brown. Pour into a mixing bowl. Beat in powdered sugar and vanilla. Frost cooled brownies.

Glaze: Melt chocolate and butter; drizzle over the frosting.

Cut into bars. Yield: 3 or 4 dozen.

Note: These are really special. Be sure to use butter, or they will not be "special".

Virginia Schoeneman

Peanut Butter Crispies

1 c. light corn syrup
1 c. sugar
1 c. peanut butter
6 c. Rice Krispies cereal

Measure corn syrup and sugar into a large saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat; stir in peanut butter. Mix well. Add Rice Krispies. Stir until well coated. Pour into a 9x13-inch pan, sprayed with Pam. Cut.

Julie Sankey

Pecan Pie Squares

3 c. all-purpose flour
1/4 c. + 2 T. sugar
3/4 c. margarine or butter, softened
3/4 tsp. salt

FILLING:
4 eggs, slightly beaten
1 1/2 c. sugar
1 1/2 c. Karo light corn syrup
3 T. margarine or butter, melted
1 1/2 tsp. vanilla
2 1/2 c. chopped pecans

Heat oven to 350˚. Grease a jellyroll pan. Beat flour, sugar, margarine and salt in a large bowl on medium speed until crumbly (mixture will be dry). Press firmly into pan. Bake until light golden brown, about 20 minutes.

Filling: Prepare by mixing all ingredients, except pecans, until well blended. Stir in the pecans. Pour over baked layer and spread evenly. Bake until filling is set, about 25 minutes.

Cool. Cut into 1 1/2-inch squares.

Juanita Dunn,
Joan Peterson

Rice Krispies Bars

1 c. sugar
1 c. white Karo syrup
1 c. peanut butter
6 c. Rice Krispies

TOPPING:
6 oz. butterscotch chips
6 oz. milk chocolate chips

Combine sugar, Karo syrup and peanut butter in a medium saucepan; bring to a boil. Pour over Rice Krispies. Put in a buttered 9x13-inch pan.

Topping: Melt chips in microwave and spread on top of bars.

Kim Jordan

Raspberry Brownies

1 (10 oz.) pkg. raspberry-flavored chocolate chips
1/4 c. (1/2 stick) butter
2 eggs
1 tsp. vanilla
1 c. flour
1/2 c. sugar
1 tsp. baking powder
1/2 c. chopped walnuts

Heat oven to 350° (325° for glass baking dish). Butter the bottom and sides of an 8-inch square pan. Microwave chocolate chips and butter in a large, microwavable bowl on HIGH for 1 1/2 minutes, until butter is melted. Stir until chocolate is melted. Add eggs and vanilla; stir until well blended. Add flour, sugar and baking powder; stir until well blended. Spread batter into pan. Bake 25 to 30 minutes, or until brownies pull away from the edge of the pan. Cool completely in pan on a wire rack. Cut into bars. Yield: about 20 brownies.

Becky Jordan

Salted Peanut Chews

1 1/2 c. flour
2/3 c. brown sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. baking soda
1/2 c. margarine, softened
1 tsp. vanilla
2 egg yolks
3 c. mini marshmallows
2/3 c. corn syrup
1/4 c. margarine
2 tsp. vanilla
1 (12 oz.) pkg. peanut butter chips
2 c. crisp rice cereal
2 c. peanuts

Combine flour, brown sugar, baking powder, salt, baking soda, margarine, 1 teaspoon vanilla and egg yolks in a large bowl until crumb mixture forms. Press into an ungreased 9x13-inch pan. Bake at 350° for 12 to 15 minutes, until golden brown. Sprinkle marshmallows over crust. Return to oven for 1 to 2 minutes, until marshmallows start to puff. Cool.

In a large saucepan, heat the corn syrup, margarine, 2 teaspoons vanilla and peanut butter chips until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill. Cut into bars. Yield: 36 bars.

Julie Charlson

Salted Nut Roll Bars

1 pkg. yellow cake mix
1/2 c. softened butter or margarine
1 egg
3 c. mini marshmallows
12 oz. plain salted peanuts
2/3 c. white syrup
1/4 c. butter or margari
1 tsp. vanilla
1 (12 oz.) pkg. peanut butte
2 c. Rice Krispies cereal

Preheat oven to 350˚. Mix cake mix, 1/2 cup softened butter or margari and egg, using same method as for pie crust. Press into a slightly-greased 9x13x2-inch baking pan or dish. Bake at 350˚ for 12 minutes. Cover with miniature marshmallows; bake 3 minutes. Remove from oven.

In a small pan, mix white syrup and 1/4 cup butter or margarine until butter is melted. Add the vanilla and peanut butter chips, and mix until smooth. Stir in salted peanuts and Rice Krispies. Drop by spoonful to cover the baked cake and egg mix. Refrigerate or cool on a rack. Yield: 15 to 18 servings.

Note: To make smaller bars, use a jellyroll pan and cut in 36 to 40 pieces.

Betty Jo Harker

Saucepan Brownies

1/2 c. shortening
4 T. cocoa
1 c. sugar
1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla
1 c. walnuts
2 eggs

Melt shortening in a 2-quart saucepan. Add the cocoa, sugar, flour, salt, baking powder, vanilla and walnuts; beat until smooth. Add eggs and beat until mixed well. Put into a greased 9-inch square pan. Bake in a 350˚ oven for 30 to 35 minutes. Cut while slightly warm. Can be frosted. Yield: 16 servings.

Maxine Thomason

It takes both rain and sunshine to make a rainbow.

Raspberry Brownies

1 (10 oz.) pkg. raspberry-flavored chocolate chips
1/4 c. (1/2 stick) butter
2 eggs
1 tsp. vanilla
1 c. flour
1/2 c. sugar
1 tsp. baking powder
1/2 c. chopped walnuts

Heat oven to 350° (325° for glass baking dish). Butter the bottom and sides of an 8-inch square pan. Microwave chocolate chips and butter in a large, microwavable bowl on HIGH for 1 1/2 minutes, until butter is melted. Stir until chocolate is melted. Add eggs and vanilla; stir until well blended. Add flour, sugar and baking powder; stir until well blended. Spread batter into pan. Bake 25 to 30 minutes, or until brownies pull away from the edge of the pan. Cool completely in pan on a wire rack. Cut into bars. Yield: about 20 brownies.

Becky Jordan

Salted Peanut Chews

1 1/2 c. flour
2/3 c. brown sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. baking soda
1/2 c. margarine, softened
1 tsp. vanilla
2 egg yolks
3 c. mini marshmallows
2/3 c. corn syrup
1/4 c. margarine
2 tsp. vanilla
1 (12 oz.) pkg. peanut butter chips
2 c. crisp rice cereal
2 c. peanuts

Combine flour, brown sugar, baking powder, salt, baking soda, margarine, 1 teaspoon vanilla and egg yolks in a large bowl until crumb mixture forms. Press into an ungreased 9x13-inch pan. Bake at 350° for 12 to 15 minutes, until golden brown. Sprinkle marshmallows over crust. Return to oven for 1 to 2 minutes, until marshmallows start to puff. Cool.

In a large saucepan, heat the corn syrup, margarine, 2 teaspoons vanilla and peanut butter chips until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill. Cut into bars. Yield: 36 bars.

Julie Charlson

Salted Nut Roll Bar

1 pkg. yellow cake mix
1/2 c. softened butter or margarine
1 egg
3 c. mini marshmallows
12 oz. plain salted peanuts
2/3 c. white syrup
1/4 c. butter or margarine
1 tsp. vanilla
1 (12 oz.) pkg. peanut butter chips
2 c. Rice Krispies cereal

Preheat oven to 350˚. Mix cake mix, 1/2 cup softened butter or margarine and egg, using same method as for pie crust. Press into a slightly-greased 9x13x2-inch baking pan or dish. Bake at 350˚ for 12 minutes. Cover with miniature marshmallows; bake 3 minutes. Remove from oven.

In a small pan, mix white syrup and 1/4 cup butter or margarine until butter is melted. Add the vanilla and peanut butter chips, and mix until smooth. Stir in salted peanuts and Rice Krispies. Drop by spoonful to cover the baked cake and egg mix. Refrigerate or cool on a rack. Yield: 15 to 18 servings.

Note: To make smaller bars, use a jellyroll pan and cut in 36 to 40 pieces.

Betty Jo Harker

Saucepan Brownies

1/2 c. shortening
4 T. cocoa
1 c. sugar
1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla
1 c. walnuts
2 eggs

Melt shortening in a 2-quart saucepan. Add the cocoa, sugar, flour, salt, baking powder, vanilla and walnuts; beat until smooth. Add eggs and beat until mixed well. Put into a greased 9-inch square pan. Bake in a 350˚ oven for 30 to 35 minutes. Cut while slightly warm. Can be frosted. Yield: 16 servings.

Maxine Thomason

It takes both rain and sunshine to make a rainbow.

Scotcharoos

(Rice Krispies Bars)

1 c. white syrup
1 c. white sugar

Cook to a boil.
Take off heat and add:

1 1/2 c. peanut butter
6 c. Rice Krispies

Put into a 9x13-inch pan.
Heat in microwave:

1/2 (6 oz.) bag chocolate chips
1/2 (6 oz.) bag butterscotch chips

Frost the Rice Krispies.

Ruth DeBoer

Scottish Oat Cakes

1 1/2 c. quick oatmeal
1 1/2 c. flour
3/4 c. shortening
1/2 c. brown sugar
1/4 c. warm water
1/4 tsp. baking soda

Mix together the first 4 ingredients. Add the water and baking soda; mix well. Roll out the dough on a lightly-floured pastry cloth. Cut in squares. Makes about 24 to 30 squares, depending on how thin the dough is rolled. Bake on ungreased cookie sheet at 375° for 10 to 12 minutes, or until light brown.

Enjoy with a cup of tea.

Olive Harrison

Beware of little expenses; a small leak will sink a great ship.

Sour Cream-Banana Bars

1 1/2 c. sugar
1 c. dairy sour cream
1/2 c. butter, softened
2 eggs
1 1/2 c. (3 lg.) mashed bananas
2 tsp. vanilla
2 c. flour
1 tsp. salt
1 tsp. baking powder
1/2 c. chopped nuts

FROSTING:
1/4 c. butter or margarine
2 c. powdered sugar
1 tsp. vanilla
3 T. milk

Grease and flour a 10 1/4 x 15 1/2 x 1-inch pan. Mix sugar, sour cream, butter and eggs in a large bowl on low speed for 1 minute. Beat in bananas and vanilla on low speed for 30 seconds. Beat in flour, salt and baking soda on medium speed for 1 minute; stir in nuts. Spread in pan. Bake at 375° for 20 to 25 minutes.

Frosting: Heat margarine over medium heat until a delicate brown; remove from heat. Mix in powdered sugar, vanilla and milk. Beat until smooth.

Carol Deppe

Special K Bars

1 c. sugar
1 c. light Karo syrup
1 c. peanut butter
6 c. Special K or Rice Krispies cereal
1 pkg. chocolate chips

Bring sugar and light Karo syrup just to a boil. Add the peanut butter, then stir in the Special K or Rice Krispies. Put in a buttered 9x13-inch pan. Melt the chocolate chips, then spread over bars right away.

Donna Banker

Spicy Bars

1 c. raisins
1 c. water
1/2 c. oil or shortening
1 c. sugar
1 egg, slightly beaten
1 3/4 c. flour
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1/2 tsp. cloves
1/2 c. walnuts, chopped
Confectioners' sugar (opt.)

Bring raisins and water to a boil; remove from heat. Stir in oil. Cool to lukewarm. Stir in sugar and egg. Mix dry ingredients; beat into raisin mixture. Add nuts; sprinkle with sugar. Bake in a 9x13x2-inch pan at 375° for 20 minutes.

Margaret Paulson

Swedish Coconut Squares

1/2 c. butter
1 c. flour
1 1/2 c. brown sugar
2 eggs
3/4 c. coconut
1/2 tsp. baking powder
1 c. chopped nuts
2 T. flour
1/8 tsp. salt

FROSTING;
1 c. powdered sugar
1 T. butter
1 to 2 T. lemon juice

Mix butter and flour as you would for pie crust; press into a 7x11-inch pan. Bake at 375° for 10 minutes. Beat eggs at low speed. Gradually add sugar and continue beating until thick and taffy colored. Blend in remaining ingredients. As soon as crust is removed from oven, pour filling over top. Return to oven and bake at 350° for 20 to 25 minutes. Frost while slightly warm.

Note: Remember to turn down the oven.

Virginia Schoeneman

Rocky Road Brownies

BROWNIES:
2 c. sugar
1/2 c. cocoa
1 c. butter, melted
4 eggs
2 tsp. vanilla
1 tsp. salt
1 1/2 c. flour
1/2 c. nuts

FROSTING:
6 T. butter
6 T. milk
1 1/2 c. sugar
1/2 bag milk chocolate chips

Brownies: Mix sugar, cocoa, butter, eggs and vanilla. Stir in flour and salt; fold in nuts. Put into a greased jellyroll pan. Bake at 350° for 20 to 25 minutes. Remove from oven; cover with miniature marshmallows. Return to oven until marshmallows begin to puff. Remove from oven and frost.

Frosting: Mix butter, milk and sugar; bring to a boil. Boil for 1 minute. Stir in chocolate chips; beat until smooth. Frost brownies.

Karen Osenbaugh

Cakes

Angel Food Cake

1 c. cake flour
1 1/2 c. powdered sugar
1 1/2 c. egg whites (12 lg.), room temp.
1/3 tsp. salt
1 1/2 tsp. cream of tartar
1 1/2 tsp. vanilla
1 c. sugar

Mix, measure and sift cake flour and powdered sugar; set aside. Measure the egg whites into a large mixing bowl; add salt, cream of tartar and vanilla. Beat until foamy, adding sugar gradually (2 tablespoons at a time). Continue beating until stiff peaks form. Fold in flour/powdered sugar mixture. Pour batter into an ungreased angel food cake pan. Smooth top with a spatula and use a knife to cut through batter to get out air bubbles. Bake at 375˚ for 30 to 35 minutes. Cool cake by turning pan upside down. Hang on a bottle or funnel to allow circulation of air under pan. Loosen cake from tube and side of pan, using a knife. Gently remove cake.

Note: Do not use plastic bowls to mix cake. Use bowl, utensils and cake pan free of grease or soap.

Kim Jordan

Apple Cake Dessert

2 c. white sugar
3/4 c. butter or margarine
2 eggs
2 c. flour
2 tsp. cinnamon
1 tsp. salt
2 tsp. baking soda
2 tsp. nutmeg
4 c. chopped apple
1 c. chopped pecans or walnuts

SAUCE FOR TOPPING:
1 c. white sugar
1/2 c. butter or margarine
1 c. half & half
1 tsp. vanilla

Cream together the sugar, butter and eggs. Add all of the flour and spices; mix well. Stir in apples and nuts. Pour into a greased 9x13-inch pan. Bake at 350˚ for 15 minutes. Turn oven to 325˚ and continue baking for an additional 25 minutes. Remove from oven and let cool in pan.

Sauce for Topping: Combine ingredients in a saucepan. Cook until slightly thickened.

Cut cake into serving-size pieces. Spoon desired amount of sauce on top.

Peg Pearce

Applesauce Cake

1 spice cake mix
2 c. (16 oz.) applesauce
1/4 c. oil
2 eggs
1 can frosting

Preheat oven to 350°. Mix together the cake mix, applesauce, oil and eggs in a large bowl. Pour mixture into a 9x13-inch pan. Bake 35 to 40 minutes. Cool. Top with frosting. (Cream cheese frosting is good!)

Abbie Searcy

Applesauce Cake

1/2 c. oleo
1 c. sugar
1 egg
1 1/2 c. unsweetened applesauce
2 c. flour
2 tsp. baking soda
1 c. raisins
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg

Mix all together. Bake in a 9x13-inch pan at 350° until done (about 40 minutes). Serve warm with whipped cream, or frost with a powdered sugar icing with a hint of lemon flavoring.

Betty Shearer

Applesauce Cake

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
3 c. flour
2 tsp. baking soda
2 c. applesauce
1 1/2 tsp. cinnamon
1 tsp. ground cloves
1/2 tsp. nutmeg
1/3 tsp. ginger
1 tsp. salt
1 tsp. vanilla
2 c. raisins
1 c. walnuts (black or English)

Cream shortening. Add sugars, creaming well. Beat in eggs, one at a time. Add nuts and raisins to 1/3 of the flour; set aside. To the other 2/3 of the flour, add salt, baking soda and spices; sift together. Add this alternately with applesauce to creamed mixture. After all are well blended, add flour with nuts and raisins. Do not stir this too much or it will cause raisins and nuts to sink to bottom of cake as it bakes. Bake in a large tube pan at 325° for 1 hour, or until done. When tested with a toothpick, cake dough will not stick to pick when done (may take longer than 1 hour to bake).

This was printed in the Frederick Post of Frederick, MD and was documented as being well over 100 years old. I have proof-tested it for at least 45 years.

Sarah Sandy

Banana Cake

1/2 c. butter
1/2 c. sugar
2 eggs, beaten
2 c. flour
3/4 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
1/4 c. buttermilk
1 c. ripe bananas
1 tsp. vanilla

Cream butter and sugar. Add beaten eggs; blend well. Sift flour with baking soda, salt and baking powder. Add with buttermilk and mashed bananas. Add vanilla and beat only enough to mix. Bake in a 9x13-inch pan at 350˚ for 30 minutes.

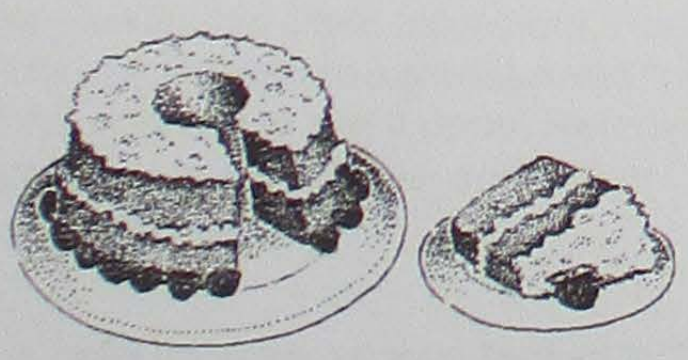
Linda Hofer

Banana Cake

1 yellow cake mix
1 c. water
1 c. mashed bananas
1 tsp. baking soda
2 eggs

Put cake mix, water, mashed bananas, baking soda and eggs in a mixer bowl. Beat on medium speed for 2 minutes. Bake in a greased 9x13-inch pan at 350˚ for 40 minutes. Frost with your favorite frosting when cool.

Maxine Thomason



Black Walnut Cake with Cream Cheese Frosting

BLACK WALNUT CAKE:
1/2 c. butter, softened
1/2 c. shortening
2 c. sugar
5 eggs, separated
1 c. buttermilk
1 tsp. baking soda
2 c. all-purpose flour
1 tsp. vanilla
1 1/2 c. black walnuts
1 (3 oz.) can coconut
1/2 tsp. cream of tartar

CREAM CHEESE FROSTING:
3/4 c. butter, softened
1 (8 oz.) + 1 (3 oz.) pkg. cream cheese
6 3/4 c. powdered sugar
1 1/2 tsp. vanilla

Cream butter and shortening. Gradually add sugar, beating until light and fluffy. Add egg yolks, beating well. In a 2-cup measuring cup, combine buttermilk and baking soda; stir until baking soda dissolves. Add flour to creamed mixture, alternating with buttermilk and beginning and ending with flour. Stir in vanilla. Add walnuts and coconut; stir well. Beat room-temperature egg whites with the cream of tartar until stiff peaks form. Fold egg whites into batter. Pour into 3 greased and floured 9-inch round cake pans (I line pans). Bake at 350° for 30 minutes, or until a wooden pick comes out clean. Cool in pans for 10 minutes, then remove from pans and cool completely.

Cream Cheese Frosting: Cream butter and cheese until smooth. Gradually add sugar, beating until smooth and fluffy. Stir in vanilla.

Spread cream cheese frosting between layers and on top and sides. Decorate with additional walnuts.

Note: Leftover icing can be used between graham crackers as snacks for kids.

Sarah Sandy

If we trust more we will worry less.

Caramel Cake

1 c. quick oatmeal
1 1/2 c. boiling water
1 stick margarine
2 eggs
1 c. brown sugar
1 c. white sugar
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 1/2 c. flour

Combine oatmeal, margarine and boiling water in a large mixing bowl. When cool, add eggs and sugar to the mixture, beating constantly. Sift flour, baking soda, salt and cinnamon; blend into the oatmeal mixture. Bake in a 9x13-inch pan sprayed with Pam at 350˚ for 30 minutes. Cool.

FROSTING:
1/2 c. margarine
1 c. brown sugar
1/4 c. milk

Boil all ingredients for 2 minutes at a rolling boil. Remove from heat. Add 2 cups powdered sugar and 1 teaspoon vanilla. Beat well.

Jean Bailey

Carrot Cake

2 c. flour
2 tsp. cinnamon
1 tsp. salt
2 tsp. baking soda
3/4 c. vegetable oil
2 c. sugar
3 eggs
2 tsp. vanilla
1 c. drained crushed pineapple
2 c. grated carrots
1 c. chopped nuts
1 1/2 c. flaked coconut

FROSTING:
8 oz. softened cream cheese
1/4 c. butter
3 c. powdered sugar
1 tsp. vanilla

Sift together the flour, cinnamon, salt and baking soda. Combine vegetable oil, sugar, eggs and vanilla; add sifted ingredient. Add pineapple, carrots, nuts and coconut. Mix all well. Put into a greased and floured 9x13-inch pan. Bake at 325˚ for 1 hour; check to see if done. Remove, cool, and frost.

Frosting: Cream the cream cheese and butter. Mix all ingredients together. Spread on cooled cake.

Diane Pelz

Carrot Cake

2 c. flour
2 c. sugar
1 1/2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
2 tsp. baking powder
4 eggs, slightly beaten
3 c. grated carrots
1/2 c. chopped pecans
1 1/2 c. liquid shortening
2 tsp. vanilla

Combine flour, sugar, baking soda, salt, cinnamon and baking powder; set aside. Combine eggs, carrots, pecans, shortening and vanilla. Beat with a mixer until all ingredients are well combined. Gradually add flour mixture to creamed mixture; mix well. Pour into a greased 9x13x3-inch pan or 2 (8-inch) pans. Bake at 300° for 50 minutes. When cool, frost with cream cheese frosting. Yield: 16 to 20 servings.

Note: Cake freezes well.

Karen Mannes

Chocolate Cake

CAKE:
2 c. sugar
3 c. flour
2/3 c. cocoa
2 tsp. baking soda
1 tsp. salt
2 eggs
4 tsp. vanilla
1 c. oil
1 1/2 c. water
1/2 c. cold coffee
1/4 c. vinegar

FROSTING:
4 T. butter
4 T. milk
1 c. sugar
1/2 bag milk chocolate chips

Cake: Stir dry ingredients together; add eggs. Add all liquids together and beat well. Mix all ingredients. Bake in a 9x13-inch pan at 350° for 30 minutes.

Frosting: Bring butter, milk and sugar to a boil and boil for 30 seconds. Add chocolate chips and beat for 3 minutes.

Karen Osenbaugh

Chocolate Éclair Cake

1 c. water
1 stick (1/2 c.) butter
1 c. flour
5 eggs
1 lg. pkg. vanilla instant pudding
8 oz. cream cheese
16 oz. Cool Whip
1/3 c. Hershey's syrup

Boil water and butter together; remove from heat. Add flour and blend until smooth. Beat eggs and add to mixture; blend until smooth. (Must follow this order!) Spread in a greased 9x13-inch pan. Bake at 425° for 20 minutes. Let cool (will be very bumpy/puffy).

Mix vanilla pudding as directed on package; blend in softened cream cheese. Pour onto éclair crust; top with Cool Whip. Drizzle with chocolate right before serving.

Note: Easy to reduce calories by using low-calorie pudding, cream cheese and Cool Whip.

Mary Mekemson,
Kim Jordan

Chocolate Oatmeal Cake

1 c. quick oatmeal
1 3/4 c. boiling water
1 c. brown sugar
1 c. white sugar
1 tsp. baking soda
1/2 tsp. salt
1 stick oleo
2 eggs
1 (6 oz.) pkg. chocolate chips
1 3/4 c. flour
1/3 c. unsweetened cocoa
1 (12 oz.) pkg. chocolate chips
3/4 c. chopped walnuts

Mix the oatmeal with the boiling water; let stand. Cream the brown sugar and white sugar with the oleo. Beat in 2 eggs; add oatmeal mixture. Sift together the flour, baking soda, unsweetened cocoa and salt. Stir this into the oatmeal mixture. Stir in 1/2 of the chocolate chips. Pour into a greased 9x13-inch pan. Sprinkle with remainder of chips and the chopped walnuts. Bake at 350° for 35 or more minutes. Serve with a dollop of Cool Whip.

Freezes well.

Cherry Shogren

Cookie Cake

1 box yellow cake mix
1 egg, slightly beaten
1 can Eagle Brand milk
1 (12 oz.) bag chocolate chips
1 c. chopped pecans
1/2 bag Heath Bits O' Brickle

Combine milk and egg. Add cake mix and chopped pecans. Pour into a greased 9x13-inch pan. Top with chocolate chips and Bits O' Brickle. Bake at 350° for 30 to 35 minutes.

Note: Tastes better if you let it stand for 1 day.

Sandy Johnson

Death-By-Chocolate Cake

3/4 c. sour cream
4 eggs
1/2 c. water
1/2 c. oil
1 chocolate cake mix
1 sm. box instant chocolate pudding
1 c. semi-sweet chocolate chips
Powdered sugar

Preheat oven to 350°. Beat sour cream, eggs, water and oil together until thoroughly mixed. Add cake mix and pudding mix; stir in chocolate chips. Place batter into a greased and floured bundt pan. Bake 45 to 55 minutes, or until an inserted fork comes out clean. While still hot, invert onto a serving platter. When cool, sift powdered sugar over top.

Tom Hofer

Dump Cake

1 lg. can sliced peaches, chopped
1 tsp. cinnamon or allspice
1 box yellow cake mix (no pudding in mix)
1/3 c. light brown sugar
1/2 c. chopped walnuts or pecans
1 stick margarine, melted

Preheat oven to 350°. Put chopped peaches and juice into a 9x13x2-inch Pyrex dish or pan. Sprinkle cinnamon or allspice on top of peaches. Spread dry cake mix on top of spice. Do not mix. Make small grooves in cake mix. Pour melted margarine over cake mix; sprinkle brown sugar and nuts on top. Bake at 350° for 35 to 45 minutes. Do not burn topping. Cool.

When ready to serve, top with whipped topping. Yield: 15 to 18 servings.

Betty Jo Harker

Easy Green Beauty Cake

1 pkg. white cake mix
1 can Hershey's thick fudge sauce
4 T. crème de menthe
8 oz. Cool Whip

Mix cake mix as directed on box, adding 2 tablespoons of the crème de menthe to the batter. Bake in a 9x13-inch pan. Cool the cake; spread with fudge sauce. Add remaining 2 tablespoons crème de menthe to the Cool Whip. Spread Cool Whip over fudge sauce. Refrigerate until ready to serve.

A festive cake for a special event. Swirl some chocolate sauce (thin) on a serving plate for a nice presentation. Refrigerate leftovers!

Virginia Schoeneman

Filled Angel Food Cake

1 angel food cake (homemade or purchased)
1 (10 oz.) pkg. frozen strawberries
6 fresh strawberries, sliced
1 sm. pkg. instant vanilla pudding
1 pt. whipping cream
2 level T. powdered sugar

Slice angel food cake horizontally twice. Mix the frozen (thawed) strawberries with the instant vanilla pudding and let stand. Whip the whipping cream until stiff; add powdered sugar. Divide whipped cream in half; fold strawberry mixture into 1/2 of the whipped cream (may add red food coloring). Fill between cake layers with this mixture. Frost outside of cake with the remaining 1/2 of the whipped cream. Place strawberry slices on top.

Variation: May use 12 ounces of Cool Whip in place of whipping cream.

Joanie Tedesco

Funnel Cakes

1 egg, beaten
2/3 c. milk
1 1/4 c. flour
2 T. sugar
1 tsp. baking powder
1/4 tsp. salt

Blend the egg and milk. Mix the flour, sugar, baking powder and salt. Add egg mixture to flour mixture. Pour into a glass measuring cup. Pour (in a lacy pattern) into hot oil. Flip with light brown. When both sides are light brown, take out of oil and drain on paper towels. Sprinkle with powdered sugar.

Mary Mekemson

Hot Water Chocolate Cake

1 stick margarine
1 1/2 c. sugar
2 eggs
1/2 c. milk

Sift together:
1/2 c. cocoa
2 c. flour
1/2 tsp. salt
2 tsp. baking soda

Add:
1 c. boiling water
1 tsp. vanilla

Mix in order given. Cream margarine and sugar; add eggs, then milk. Add flour mixture then water and vanilla. Do not beat, just stir until smooth. Pour batter into a greased 9x13-inch pan or 2 (9-inch) round pans. Bake at 325° for 35 to 40 minutes.

Kim Jordan

Lemon Poppy Seed Bundt Cake

1 pkg. instant lemon pudding
1 pkg. yellow cake mix
4 eggs
1/2 c. oil
1 c. water
1/4 c. poppy seeds

Beat the first 5 ingredients for 4 minutes; fold in poppy seeds. Bake in a greased and floured bundt pan at 350° for 40 to 45 minutes, until done. Cool cake in pan for 45 minutes, then turn out onto a dish. Lightly dust with powdered sugar (optional).

Great plain as a tea bread. Freeze and slice as needed to serve cold. Moist and great as a finger food.

Kim Pottebaum,
Maxine Thomason

Make your job important and it will return the favor.

Mandarin Orange Cake

1 yellow cake mix
1/2 c. oil
4 eggs
1 can mandarin oranges, drained (reserve juice)
1/2 c. nuts

FROSTING:
1 (15 3/4 oz.) can crushed pineapple
1 (4 oz.) box instant vanilla pudding
1 (8 oz.) ctn. whipped topping

Add enough water to reserved mandarin orange juice to equal the amount of water the cake mix calls for. Mix cake mix, oil, eggs, oranges, nuts and orange juice with water. Pour into a greased 9x13-inch cake pan. Bake at 350˚ for 30 to 35 minutes.

Frosting: Combine dry pudding and crushed pineapple, juice and all; beat until thick. Add whipped topping. Spread over cooled cake.

Teri Elliott

$1,000,000 Cake

1 yellow cake mix
3/4 c. oil
3 eggs
1 (11 oz.) can mandarin oranges

TOPPING:
1 (3.4 oz.) pkg. instant vanilla pudding
1 (20 oz.) can crushed pineapple
8 oz. Cool Whip

Combine cake mix, oil, eggs and mandarin oranges; mix together. Pour into a greased 9x13-inch baking dish. Bake at 350˚ for 35 to 40 minutes. Cool.

Topping: Combine ingredients; spread on cooled cake.

Sandy Johnson

Courtesy is a jewel which needs constant polishing.

Mint Cheesecake

CRUST:

1 c. all-purpose flour
1/2 c. pastel-colored after-dinner mints, coarsely chopped
1 tsp. vanilla
1/2 c. margarine

FILLING:

1/3 c. sugar
1 T. unflavored gelatin
2 egg yolks, slightly beaten
2 egg whites
1/4 c. sugar
6 oz. semi-sweet chocolate, melted
1/4 tsp. salt
3/4 c. milk
8 oz. cream cheese, softened
1 tsp. vanilla
1 c. Rich's whipped topping
3 T. dinner mints, crushed

Crust: Combine flour, candy and vanilla. Cut in margarine until crumbly. Press mixture onto the bottom of a 9x9-inch pan. Bake in a 350° oven for 12 to 15 minutes. Cool.

Filling: In a saucepan, combine sugar, salt and gelatin; add milk and egg yolks. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Add cream cheese to mixture; allow to soften, then beat until smooth. Cool slightly until thickened. In a small mixing bowl, combine egg whites with vanilla; beat until foamy. Add sugar gradually, continuing to beat until stiff peaks form. Fold into gelatin mixture. Beat Rich's whipped topping at medium speed until full volume is reached; fold into gelatin mixture. Divide mixture in half. Pour melted chocolate into one portion and spoon into baked crust. Spoon remaining mixture over the chocolate layer; sprinkle with crushed mints.

Chill at least 2 hours before serving.

Linda Hofer

Mini Cheesecakes

12 vanilla wafers
2 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar
1 tsp. vanilla
2 eggs

Line muffin tins with foil liners. Place one vanilla wafer into each liner. Mix cream cheese, vanilla and sugar on medium speed until well blended. Add eggs; mix well. Pour over wafers, filling 3/4-full. Bake at 325° for 25 minutes. Remove from pan when cool. Chill. Top with cherry pie filling, fresh fruit, or chocolate. (Be creative!)

Juanita Dunn

Moon Cake

1 c. water
1/2 c. oleo
1 c. flour
4 eggs
2 sm. pkg. instant pudding (your choice)
3 1/4 c. *milk*
8 oz. ctn. cream cheese
1 med. Cool Whip
Chocolate syrup & nuts (opt.)

Boil water and oleo. Turn off heat and add flour; stir. Beat eggs into above mixture, one at a time. Spread mixture in a 9x13-inch pan. Bake at 400˚ for 30 minutes. Prepare both packages of instant pudding with milk; beat in cream cheese. Spread over baked crust and chill. Top with Cool Whip, chocolate and nuts. Yield: 10 to 12 servings.

This cake is fun to watch bake. It craters like the moon; a very interesting sight. Everyone will love it.

Kim Stephens

One-Bowl Chocolate Cake

2 c. all-purpose flour
2 c. sugar
1/2 c. baking cocoa
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 c. vegetable oil
1 c. buttermilk
2 eggs
1 c. hot water

In a large bowl, combine the dry ingredients. Stir in oil, buttermilk and eggs. Add water and stir until combined. Pour into a greased 9x13x2-inch baking pan. Bake at 350˚ for 35 to 38 minutes, or until a toothpick inserted near the center comes out clean. Cool. Yield: 12 to 16 servings.

FROSTING:
1/2 c. butter, softened
4 c. confectioners' sugar
1 tsp. vanilla
1/4 to 1/2 c. milk

Cream butter in a mixing bowl; beat in sugar and vanilla. Add milk until frosting reaches desired consistency.

Barb Ellson

Orange Cream Cake

1 (18 1/4 oz.) pkg. lemon cake mix
1 env. unsweetened orange soft drink mix
3 eggs
1 c. water
1 (8 oz.) ctn. frozen whipped topping, thawed
2 (3 oz.) pkg. orange gelatin, divided
1 c. boiling water
1 c. cold water
1 c. cold milk
1 tsp. vanilla extract
1 (3.4 oz.) pkg. instant vanilla pudding mix

In a mixing bowl, combine cake and drink mixes, eggs, 1 cup water and oil. Beat on medium speed for 2 minutes. Pour into an ungreased 9x13x2-inch baking pan. Bake at 350° for 25 to 30 minutes, or until a toothpick comes out clean. Using a meat fork, poke holes in cake. Cool for 30 minutes.

Meanwhile, in a bowl, dissolve 1 package of gelatin in the boiling water; stir in cold water. Pour over cake. Cover and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix and remaining gelatin; beat on low for 2 minutes. Let stand 5 minutes; fold in whipped topping. Frost cake. Refrigerate leftovers. Yield: 12 to 15 servings.

Note: Can use any flavor cake mix, gelatin and soft drink mix.

Judy Roe

Pineapple Cake

2 c. sugar
2 c. flour
2 eggs
2 tsp. baking soda
1 (20 oz.) can crushed pineapple, undrained

ICING:
1 lb. powdered sugar
8 oz. cream cheese, softened
1/4 c. margarine
1 tsp. vanilla
1/2 c. nuts

Mix all ingredients well. Bake in a 9x13-inch pan at 275° for 1 hour, or in a 10x16-inch sheetpan for 35 to 40 minutes.

Icing: Mix all ingredients and spread on cooled cake.

Dianne Obrecht

Pistachio Bundt Cake

1 pkg. white cake mix
2 pkg. instant pistachio pudding
5 eggs
1/2 c. oil
1/2 c. water
1/2 c. milk

FROSTING (OPT.):
1 env. Dream Whip
1 pkg. pistachio pudding mix
1 c. milk
1 tsp. vanilla

Mix all cake ingredients and beat for 5 minutes. Bake in a greased and floured tube/bundt pan at 350˚ for 50 to 60 minutes. Cool and dust lightly with powdered sugar, or frost with pistachio fluffy frosting.

Note: Makes a nice spring dessert. Extra moist when chilled and served cold at a later time. Easily frozen for future use as a tea bread.

Ginny LaVelle

Prince of Wales Cake

1 c. brown sugar
1/4 c. margarine or butter
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. molasses
1 tsp. cocoa
2 eggs
1 c. sour cream*
1 tsp. baking soda
2 tsp. baking powder
1 tsp. vanilla
1 1/2 c. flour
1 c. raisins
1/2 c. nuts

*Or use 1 cup of yogurt plus 1/4 cup vegetable oil.

Mix the butter and sugar; add the eggs, cloves, molasses, cocoa and cinnamon. Alternate the sour cream (or yogurt mixture) with the flour, baking soda and baking powder (sifted together). Add the vanilla; fold in the raisins and nuts. Pour into a 9x13-inch pan. Bake at 350˚ for about 20 minutes. Frost with Caramel Frosting. May sprinkle nuts on top. Yield: about 15 pieces of cake.

CARAMEL FROSTING:
1 c. brown sugar
1/2 c. butter
1/4 c. evaporated or regular milk
2 c. powdered sugar

Mix sugar, butter and milk; boil for 2 minutes. Cool. Add the powdered sugar.

Janice Samuelson

Pumpkin Spice Cake

1 (18 1/4 oz.) box spice cake mix
3 eggs
1/3 c. water
2 tsp. baking soda
1 (15 oz.) can pumpkin

TOPPING:
1 (8 oz.) ctn. Cool Whip
2 tsp. vanilla
1/4 c. brown sugar

Mix together the cake mix, eggs, water, baking soda and pumpkin; blend well. Pour into a greased 9x13-inch pan. Bake in a 350° oven for about 30 minutes, or until an inserted toothpick comes out clean.

Topping: Mix together the Cool Whip, vanilla and brown sugar. Frost cooled cake with topping.

Kim Jordan

Quick Waldorf Astoria Cake

CAKE:
1 pkg. German chocolate cake mix
1 c. sour cream
1/2 c. water
1/4 c. oil
1 (1 oz.) btl. red food coloring
3 eggs

FROSTING:
3 T. to 1/4 c. flour
1 to 1 1/2 c. milk or half & half
1 to 1 1/2 c. sugar
1 to 1 1/2 c. butter, softened
1 tsp. to 1 T. vanilla

Mix all cake ingredients and beat for 2 minutes at low speed. Pour into 2 (9-inch) round cake pans. Bake at 350° for 25 to 35 minutes. Cool 15 minutes in pans, then remove from pans to cool completely.

Frosting: Mix flour and milk (or half & half) in a saucepan over medium heat to a very thick mixture, stirring constantly. Do not burn! Cover the surface with plastic wrap and cool to room temperature. In a large bowl, beat sugar and butter until light and fluffy. Gradually add, by tablespoons, the flour mixture, beating at high speed until smooth. Add vanilla.

Fred Lewis

Screw Ball Cake

1 1/2 c. flour
1 c. sugar
1/3 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vinegar
1 tsp. vanilla
1/3 c. oil
1 c. water

Mix all ingredients. Bake in an ungreased 9x9-inch pan. Bake at 350° for 30 minutes.

Lucille Kilmer

Susan's Chocolate Cake

3 sticks oleo
4 1/2 T. cocoa
1 1/2 c. water
3 c. sugar
3 c. flour
1/2 tsp. salt
1 1/2 tsp. cinnamon
3 eggs
3/4 c. buttermilk
1 1/2 tsp. baking soda
1 tsp. vanilla

In a large saucepan, melt the oleo, cocoa and water. Add the flour, salt and cinnamon, using a beater. Dissolve the baking soda in the buttermilk. Add to the above with the eggs, beating mixture as you go. Add vanilla last. Bake in a 325° oven.

This is a large cake—almost too much for a shallow 9x13-inch pan. (I like to use two 9-inch deep square cake pans and freeze one.) Cake has a beautiful texture. Any frosting is good with this cake.

This is the top of the line!

Virginia Schoeneman

Texas Chocolate Sheetcake

2 c. sugar
2 c. flour
1/4 tsp. salt
2 sticks margarine
2 T. cocoa
1 c. water
1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

FROSTING:
1 stick margarine
6 T. milk
3 T. cocoa
1 tsp. vanilla
1 (1 lb.) box powdered sugar
Nuts (opt.)

Sift sugar, flour and salt together. Melt margarine. Add water and cocoa and bring to a boil. Pour hot mixture over sifted mixture; mix well. Add beaten eggs, buttermilk, baking soda and vanilla. Mix and pour into a greased jellyroll pan. Bake at 350° for 30 minutes. While cake is baking, prepare frosting.

Frosting: Heat margarine, milk and cocoa; bring to a boil. Remove from heat and add powdered sugar and vanilla; beat until smooth. Add nuts, if desired. Spread on cake while hot.

Brenda Bright

Tiramisu Cheesecake

2 (8 oz.) pkg. Philadelphia cream cheese, softened
1/2 c. sugar
1/2 tsp. vanilla
2 eggs
2 T. brandy
12 ladyfingers, split
1/2 c. strong black coffee
1 c. thawed Cool Whip whipped topping
1 sq. Baker's semi-sweet chocolate, shaved

Mix cream cheese, sugar and vanilla with an electric mixer on medium speed until well blended. Add eggs; mix until blended. Stir in brandy. Arrange ladyfingers on bottom and sides of a 9-inch pie plate; drizzle with coffee. Pour cream cheese mixture into prepared pie plate. Bake at 350° for 40 minutes, or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with whipped topping and shaved chocolate just before serving, if desired. Yield: 8 servings.

Dali Meyers

Ugly Duckling Cake

1 pkg. yellow cake mix
1 pkg. instant lemon pudding
1 (16 oz.) can fruit cocktail, with syrup
1 c. flaked coconut
4 eggs
1/4 c. oil
1/2 c. brown sugar
1/2 c. nuts (opt.)

GLAZE:
1/2 c. butter
1/2 c. sugar
1/2 c. evaporated milk
1 1/3 c. coconut

Blend all ingredients, except brown sugar and nuts, in a large mixer bowl. Beat 4 minutes at medium speed. Pour into a greased 9x13-inch pan; sprinkle with brown sugar and nuts. Bake at 325˚ for 45 minutes. Cool in pan for 15 minutes. Spoon glaze over warm cake.

Glaze: In a saucepan, combine the butter, sugar and milk; boil 2 minutes. Stir in coconut.

This "Ugly Duckling" turns into a delicious swan!

Margaret Vance

Wacky Cake

1 1/2 c. flour
1 c. sugar
3 T. cocoa
1 tsp. salt
1 tsp. baking powder
5 T. melted margarine
2 tsp. vinegar
1 tsp. vanilla
1 c. cold water

Stir dry ingredients together in an 8-inch square pan. Make 3 holes in the mixture. Pour melted margarine in the first hole, vinegar in second hole and vanilla in third hole. Pour the water over the top and stir all together with a fork. Bake at 350˚ for 25 to 30 minutes.

Angela Searcy

Whole Wheat Carrot Cake

1 c. cooking oil
1 c. granulated sugar
1 c. packed brown sugar
1 tsp. vanilla
4 eggs
2 c. whole wheat flour
1/3 c. nonfat dry milk powder
1 tsp. baking soda
1 tsp. baking powder
2 tsp. ground cinnamon
3 c. finely-shredded carrots
1 c. chopped walnuts
Powdered sugar

In a large mixing bowl, blend oil, granulated sugar and brown sugar on low speed of an electric mixer until mixed; add vanilla. Beat in eggs, one at a time, beating well after each addition. In another bowl, stir together the flour, milk powder, baking soda, baking powder, salt and cinnamon. Add to egg mixture until well blended. By hand, stir in carrots and walnuts. Pour batter into a greased and floured 10-inch tube pan. Bake at 350° for 50 to 60 minutes, or until cake tests done. Cool in pan, then invert onto a serving plate and sprinkle with sifted powdered sugar.

Lee Jordan Carstens

Candies

Almond Butter Crunch

3/4 c. butter
2/3 c. sugar
1/3 c. light corn syrup
2 pkg. (1/3 c.) slivered almonds
3/4 c. semi-sweet real chocolate chips

In a 10-inch skillet, melt the butter over medium heat. Stir in all remaining ingredients, except the chocolate chips. Continue cooking, stirring constantly, until almonds pop and mixture is golden brown in color (8 to 12 minutes). Pour into a 10x15x1-inch jellyroll pan. Sprinkle chocolate chips over candy; spread chocolate evenly after all melted. Cool completely, then break into pieces. Store in a tightly-covered container.

Julie Sankey

Buckeyes

2 lb. confectioners' sugar
3 tsp. vanilla
1 lb. margarine (not butter)
2 1/2 c. peanut butter
2 (12 oz.) bags chocolate chips

Mix together until creamy, the confectioners' sugar, vanilla, margarine and peanut butter. Roll into small balls. Refrigerate at least 1 hour. Melt chocolate in a double boiler (or microwave). Using a toothpick, dip the balls in chocolate, leaving a small circle of peanut butter showing, to look like a "buckeye". Place on a waxed paper-covered cookie sheet to harden. The toothpick hole should be smoothed over before serving.

This recipe was in the 1981 UMW cookbook, submitted by Molly Paige. This is one of my sons' favorite candies.

Kim Jordan

Caramels

1/2 lb. butter (not margarine)
2 c. sugar
2 c. light corn syrup
1/2 c. flour
2 (14 oz.) cans sweetened condensed milk
1 tsp. vanilla

Melt butter in a heavy saucepan; add corn syrup and sugar. Bring to a boil, then boil for 5 minutes, stirring constantly. Add 1 1/2 cans of the sweetened condensed milk. Mix the remaining milk with the flour and add to corn syrup and sugar mixture. Boil until mixture darkens and forms a medium hard ball (245˚). Stir constantly or will stick. Remove from heat; add vanilla. Pour into a jellyroll pan. Cool. When cool, cut and wrap in waxed paper.

Brenda Bright

Caramel Apples

2 1/4 c. brown sugar
1 c. light Karo syrup
1 tsp. vanilla
1 (14 oz.) can Eagle Brand milk
1 c. butter or margarine
14 to 16 apples, with wooden sticks inserted in end

Melt butter on low heat in a medium saucepan. Add brown sugar, Karo syrup and Eagle Brand milk. When mixture comes to a boil, cook on medium heat until mixture reaches 248˚ on a candy thermometer (takes about 30 minutes). Remove from heat and add 1 teaspoon vanilla. Dip apples into caramel mixture, then place on a buttered surface.

Note: If caramel wants to run off the apples, let the mixture stand for a few minutes to cool down.

Kim Jordan

Fred's Peanut Clusters for Christmas

2 c. chocolate chips
1/2 c. chunky peanut butter
2 c. roasted peanuts

Melt peanut butter and chocolate chips in a double boiler over hot water. Stir in peanuts. Drop onto waxed paper.

Fred Lewis

Fudge

2 (12 oz.) pkg. semi-sweet chocolate chips
1 c. butter
1 (7 1/2 oz.) jar marshmallow crème
1 (12 oz.) can evaporated milk
4 1/2 c. sugar
2 T. vanilla
1 to 2 c. chopped nuts (walnuts or pecans)

Place chocolate, butter and marshmallow crème in a large mixer bowl. In a heavy, 4-quart saucepan, bring to a boil the evaporated milk and sugar, stirring constantly. When mixture reaches a full rolling boil, start timing and cook for 8 minutes, stirring constantly (mixture scorches easily). Pour over chocolate mixture in mixer bowl, then beat on low speed until well blended. Beat on medium to high speed until fudge begins to hold its shape. Beat in vanilla and stir in nuts. Pour into a buttered 10x15x1-inch rimmed baking pan; spread evenly with a spatula. Refrigerate until cold, then cut into small squares. Store in a covered airtight container in a cool place. Yield: 250 pieces.

Kim Jordan

Kay's Wedding Mints

1 lb. powdered sugar
5 T. butter
1 (7 oz.) jar marshmallow crème
Paste coloring
Oil of peppermint*
Oil of cinnamon*
White sugar
Mint molds of your choice

*Or use your choice of flavoring.

Sift the powdered sugar into a large bowl; add the softened butter. Add marshmallow crème. Lightly butter hands and begin kneading until smooth. Add 2 to 3 drops of oil flavoring and keep kneading (may have to add another drop or two of oil flavoring). With a toothpick, dip into paste coloring (a little goes a long way) and mix until you get the color desired. Roll candy into small balls. With fingers barely buttered, rub insides of molds. Put a ball of candy into the white sugar (in a cereal bowl) and roll to coat. Place in a mold (may have to add or take away to get right amount for mold). Turn mold over and tap out the mint onto trays or cookie sheets.

Kay Baker

Microwave Peanut Brittle

1 c. raw peanuts
1 c. sugar
1/2 c. white syrup
1 T. butter
1 tsp. vanilla
1 tsp. baking soda

Combine peanuts, sugar and syrup. Cook on HIGH for 4 minutes. Stir and cook 4 more minutes. Add butter and vanilla; stir and cook 2 minutes. Add baking soda; stir until foamy. Quickly pour onto a cookie sheet. Cool. Break into pieces.

Judy Roe

Mom's Fudge

4 c. sugar
1 lg. can evaporated milk
1/2 c. margarine or butter
1 (12 oz.) pkg. semi-sweet chocolate morsels
2 (8 oz.) Hershey's candy bars
1 (10 oz.) jar marshmallow crème
1 c. walnuts or pecans, chopped
1 tsp. vanilla

Bring sugar, milk and butter to a boil. Boil 5 minutes over low heat. Remove from heat and add chocolate, marshmallow crème and nuts; stir to blend. Spread in a large pan. Cool for several hours. Best kept in refrigerator (freezes well too). Yield: 8 to 10 dozen pieces.

Note: Be sure to let boil a good 5 minutes.

Betty Kinzler

Oreo Bonbons

1 pkg. Oreo cookies
1 (8 oz.) pkg. cream cheese
Chocolate or white almond bark, melted

Finely chop the cookies in a blender. Mix cookie crumbs and cream cheese until well blended; make into small balls. Dip into melted chocolate or white almond bark.

Note: Any flavor of Oreos could be used (mint, chocolate, etc.).

Kim Jordan

Peanut Butter Bonbons

2 c. powdered sugar
1 c. peanut butter
3/4 c. graham cracker crumbs
1 stick margarine

CHOCOLATE DIP:
1 lg. pkg. chocolate chips
1/3 bar Parawax

Melt the margarine. Remove from stove and add sifted powdered sugar, peanut butter and cracker crumbs. Shape into small balls and chill. (I use a cookie sheet and either place them in the freezer or refrigerator for 30 minutes or more.) Melt the chocolate and Parawax together. Put a toothpick into the formed ball and dip in chocolate. Place on waxed paper and chill (not in freezer this time), room temperature is fine. Makes a lot! Tastes like Reese's!

Note: You can vary the covering, using pink or white melted bark.

Virginia Schoeneman

Peanut Butter Fudge

2 lb. 10X sugar
2 c. peanut butter
2 c. (13 oz.) marshmallow crème
1 c. milk
1 tsp. vanilla

Put powdered sugar and milk in a large saucepan and boil for 4 minutes. Remove from heat and stir in vanilla, peanut butter and marshmallow crème; stir well. Pour into a buttered 9x13-inch pan. Cool.

Susan Simpson,
Sarah Sandy

Peanut Brittle

3 c. sugar
1 c. light Karo syrup
1 1/2 c. water
Dash of salt
1/4 c. butter
2 c. raw peanuts

Combine sugar, syrup, water and salt in a large pan. Cook until a candy thermometer reaches 230°. Add butter and peanuts and cook to 310°, stirring constantly. Remove from heat and add 1 teaspoon of baking soda, dissolved in 1 teaspoon of hot water; stir. Pour onto a well-greased jellyroll pan.

Note: If you like thinner peanut brittle, use 2 jellyroll pans.

Kim Jordan

Pralines

2 c. sugar
1 (12 oz.) can evaporated milk
1/2 c. butter
2 c. pecans
1/2 tsp. vanilla extract

In a large pan, combine sugar and milk. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. Carefully clip a candy thermometer to the pan. Cook over medium-low heat, stirring occasionally, until thermometer registers 234° (soft ball stage). Mixture should boil at a moderate, steady rate over entire surface (reaching soft ball stage takes about 20 minutes). Remove pan from heat. Add butter and vanilla, but do not stir. Cool, without stirring, to 150° (this will take about 30 minutes). Remove thermometer, then stir in pecans. Beat vigorously with a wooden spoon until candy is just beginning to thicken, but is still glossy (this should take 2 to 3 minutes). Drop about 2 tablespoons of candy from a large serving spoon onto baking sheets lined with waxed paper, forming 3-inch pralines. If candy becomes too stiff to drop, add a few drops of hot water and stir. Store in a covered container. Yield: 24 large pralines.

Karen Mannes

Rocky Road Candy

2 (7 oz.) Hershey's bars with almonds
1 1/2 c. pecans or walnuts, chopped
1 2/3 c. mini marshmallows

Line an 8-inch square pan with foil. Break chocolate bars in pieces and put into a microwave-safe bowl. Microwave until melted. Stir in nuts and marshmallows. Spread in pan; chill until firm. Remove from pan, peel off foil, and cut into squares.

Freezes well!

Kim Jordan

Pick your friends - but not to pieces.

Turtles

1 lb. soft caramels
3 T. evaporated milk
1 1/2 c. chopped pecans
2 T. margarine
1 (12 oz.) pkg. milk chocolate chips
1/2 bar paraffin

Heat caramels and milk in the top of a double boiler over simmering water, stirring until mixture is smooth and creamy. Add pecans and margarine; mix well. Drop by teaspoonfuls onto well-greased cookie sheet. Chill well until firm. Melt chocolate chips and paraffin in the top of a double boiler over hot water; stir well. Dip caramel drops into chocolate mixture. Let cool on waxed paper. Yield: 72 candies.

Variation: Instead of using milk chocolate chips and paraffin, I use chocolate almond bark or candy melts.

Kim Jordan

Cookies

Almond-Anise Biscotti

2 1/2 c. flour
2 tsp. anise seeds
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. butter, softened
1 c. sugar
1 T. grated orange rind
2 eggs
1/2 tsp. vanilla
1/4 tsp. almond extract
1 1/2 c. coarsely-chopped almonds*

*Sometimes I toast the almonds for 10 minutes in the oven before adding to dough. Nice flavor!

Preheat oven to 325°. Combine flour, anise seeds, baking powder and salt; set aside. Beat butter, sugar and orange zest until fluffy; beat in eggs, one at a time. Add vanilla and almond flavoring; beat in flour mixture. Stir in almonds. Divide dough in half. Form into 2 (3x14-inch) logs on an ungreased cookie sheet about 3 inches apart. Bake until a light golden color, about 40 minutes. Reduce oven temperature to 250°. On a cutting board, slice logs into 3/4-inch diagonal slices. Return to oven and bake 10 minutes on each side. Transfer to a rack to cool. Store in an airtight container. Yield: 36 biscotti.

Perfect go-together with tea, coffee or a glass of wine.

Virginia Schoeneman

Apple-Coffee Cookies

2 to 4 apples, peeled & chopped fine
1 c. strong coffee
1 c. sugar
1/2 c. oleo
1 c. raisins (opt.)
1 tsp. cinnamon
3/4 tsp. cloves
3/4 tsp. nutmeg
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1/4 tsp. salt
1 c. nuts

CARAMEL FROSTING:
1/4 c. margarine
1/2 c. brown sugar
1/8 c. milk
1 3/4 c. powdered sugar

Put apples, coffee, sugar, oleo, raisins and spices into a saucepan. Cook gently until apples are tender. Cool; add vanilla. Sift in flour, baking soda and salt; mix. Add nuts. Drop from a spoon onto baking sheet. Bake at 350° for 10 to 12 minutes. Frost.

Caramel Frosting: Melt margarine; add the brown sugar. Boil and stir for 1 minute. Cool slightly. Add milk and beat until smooth. Beat in powdered sugar.

Jo Durlam

Applesauce Cookies

1/2 c. shortening (1/2 butter)
1 c. sugar
1 egg
1 c. applesauce
1 tsp. baking soda
2 c. flour
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. cloves
1 c. raisins
1/2 c. English walnuts, chopped fine

Mix softened shortening, sugar and egg; stir in applesauce and baking soda. Stir in spices. Add flour and stir well. Add raisins and nuts. Drop onto a cookie sheet. Bake on rack above center of oven at 375° for 12 minutes.

Variation: For even more nutritious cookies, reduce shortening by 1 tablespoon, substitute 7/8 cup of whole wheat flour for 7/8 cup of white flour, and add 2 tablespoons more nuts.

Kay Wall

Best-Ever Gingersnaps

1 c. sugar
2 c. all-purpose flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ginger
1/2 tsp. ground cloves
3/4 c. shortening
1/4 c. molasses
1 egg, slightly beaten
Sugar (to roll in before baking)

Combine 1 cup sugar, flour, salt, baking soda and spices; stir lightly. Cut in shortening to resemble coarse crumbs. Stir in molasses and egg. Shape dough into 1-inch balls and roll in sugar. Place on ungreased baking sheets. Bake at 350° for 10 minutes. Remove from baking sheets immediately (cookies will firm as they cool). Yield: about 4 1/2 dozen.

Note: This recipe was in the last church cookbook, and was asked to include it in this one.

Helen Smalling

Brown Sugar Cookies

2 c. brown sugar
1 c. oleo
2 eggs
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla
1/2 tsp. salt
3 c. flour

FROSTING:
1/4 c. oleo
About 2 c. powdered sugar
1 tsp. vanilla
1/8 tsp. salt
Cold coffee, to moisten

Cream oleo and brown sugar; beat in eggs thoroughly. Add vanilla and remaining dry ingredients. Chill dough before baking. Make into balls, place on cookie sheet, and flatten slightly with a fork or finger. Bake in a 350° oven. Frost when cool.

Frosting: Brown the oleo in a saucepan. Stir and watch so it doesn't burn. Add the powdered sugar, the vanilla and salt. Moisten to spreading consistency with cold coffee.

A family favorite.

Donna Johnson

Buttermilk Cookies

2 c. sugar
1 c. shortening
2 eggs
2 tsp. vanilla
1 c. buttermilk
6 to 8 c. flour
2 tsp. baking soda
1/2 tsp. salt

Cream shortening and sugar together; beat in eggs. Add vanilla to buttermilk and add to sugar mixture alternately with sifted dry ingredients. (Amount of flour depends on how workable the dough is to roll out—should be just past sticky stage, but not too dry.) Roll to approximately 1/4-inch thickness and cut into desired shapes. Bake at 375° for 5 minutes. Do not let brown! Frost with buttercream frosting. Yield depends on cutter size.

From the Des Moines Sunday Register in the 60's.

Patti Todden

Butterscotch Oat Drops

1 c. butter
1/2 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 c. flour
2 c. quick rolled oats
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 c. butterscotch chips
1 c. chopped nuts (opt.)

Cream butter and both sugars together. Beat in eggs, one at a time; add in vanilla. In a separate bowl, combine dry ingredients, excluding butterscotch chips; mix. Add dry ingredients to wet mixture, then add chips; mix thoroughly. Drop by spoonfuls onto a cookie sheet. Bake at 350° for 8 to 10 minutes.

Jan Avey

Butterscotch Refrigerator Cookies

1 c. margarine
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs
1 tsp. baking soda
1 tsp. baking powder
1/4 tsp. salt
3 c. flour
1/2 to 1 c. chopped nuts

Cream margarine and sugars. Add vanilla and eggs; beat well. Add dry ingredients and mix. Roll into 2 logs and refrigerate in waxed paper for several hours or overnight. Slice 1/4 inch thick. Bake at 350° for 10 minutes. Yield: 5 dozen.

Dianne Obrecht

Chocolate-Almond Biscotti

1 1/4 c. flour
3/4 c. + 1 tsp. sugar, divided
1/4 c. cocoa powder
1 T. ground cinnamon
3/4 tsp. baking powder
1/4 tsp. ground nutmeg
1/8 tsp. salt
1/4 c. butter or margarine, softened
3 egg whites, divided
1/2 tsp. almond extract
1/4 c. sliced almonds, toasted
1/4 c. dried cranberries

Preheat oven to 350˚. Grease a large baking sheet; set aside. In a large mixing bowl, combine flour, 3/4 cup sugar, cocoa, cinnamon, baking powder, nutmeg and salt. Using an electric mixer on medium speed, beat in butter until mixture resembles coarse crumbs. Add 2 egg whites and almond extract. Beat until a soft dough forms, about 1 minute. Stir in almonds and cranberries. On a lightly-floured board, shape dough into a 2x15-inch log; place log on a baking sheet. In a small bowl, lightly beat remaining egg white; brush over log. Sprinkle with remaining teaspoon of sugar. Bake log until firm, but slightly pliable, 30 to 35 minutes. Using 2 spatulas, remove to a wire rack. Reduce heat to 325˚. Cool log until it can be handled, about 10 minutes. Transfer log to a cutting board. Using a serrated knife, cut into 1/2-inch-thick diagonal slices. Place, cut-side down, on baking sheet. Bake until crisp, about 15 minutes. When completely cool, may drizzle with powdered sugar icing. Store in a covered container. Yield: about 1 1/2 dozen.

Ila Boston

Chocolate Chip Cookies

3/4 c. butter-flavored Crisco
1 1/4 c. firmly-packed brown sugar
2 T. milk
1 T. vanilla
1 egg
1 3/4 c. all-purpose flour
1 tsp. salt
3/4 tsp. baking soda
1 1/2 c. semi-sweet chocolate chips

Combine Crisco, brown sugar, milk and vanilla in a large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips. Drop rounded tablespoonfuls of dough 3 inches apart onto ungreased baking sheet. Bake at 375˚ for 8 to 10 minutes. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Too tempting to resist!

Allye Bodholdt

Chocolate Cookies

1 3/4 c. flour
1/2 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
1 c. sugar
1/2 c. vegetable shortening
1/4 tsp. butter flavoring
2 eggs
1 tsp. vanilla
Pecan halves
Lg. marshmallows

FROSTING:
1 c. chocolate chips
1/2 c. milk
1/4 c. oleo
Powdered sugar

Combine shortening, eggs and flavorings. Add dry ingredients and mix well. Put pecan halves on cookie sheet; top with a spoonful of cookie dough. Bake at 350° for 8 minutes. Add a large marshmallow on top of dough and bake another 3 minutes. Cool; frost.

Frosting: Boil together the chocolate chips, milk and oleo for 2 minutes. Cool slightly and add powdered sugar.

This is Mike's mother's recipe, so our girls grew up on these. Now their children love them.

Jo Durlam

Chocolate Chip Pudding Cookies

2 1/4 c. unsifted all-purpose flour
1 tsp. baking soda
1 c. butter or margarine, softened
3/4 c. firmly-packed light brown sugar
1 (4 serving) pkg. Jello instant pudding & pie filling*
1 tsp. vanilla
2 eggs
1 (12 oz.) pkg. chocolate chips
1 c. chopped nuts (opt.)

*Butter pecan, butterscotch, chocolate, milk chocolate, chocolate fudge, French vanilla or vanilla flavor.

Mix flour with baking soda. Combine butter, sugar, pudding mix and vanilla in a large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture, then stir in chips and nuts (batter will be stiff). Drop by rounded measuring teaspoonfuls onto ungreased baking sheets about 2 inches apart. Bake at 375° for 8 to 10 minutes. Yield: about 7 dozen.

Note: In high altitude areas, use large eggs; bake 9 to 11 minutes.

Rose Heubner

Chocolate-Dipped Almond Biscotti

1 c. slivered almonds
1 1/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
6 T. soft butter
1/2 c. sugar
1 egg
1 egg yolk
1/2 tsp. vanilla
1 tsp. grated orange rind
1/4 tsp. almond extract
1 pkg. bittersweet chocolate, chopped

Heat oven to 370°. Spread almonds in a single layer on a baking sheet. Toast for 4 to 5 minutes, until lightly browned. Cool and chop.

Mix flour, baking powder and salt in a bowl; set aside. Beat together the butter and sugar until creamy. Beat in egg, egg yolk, vanilla, orange rind and almond extract. Mix flour mixture with butter mixture; stir in almonds. Refrigerate 30 minutes. Shape into a 4x12-inch log (flattened) on a cookie sheet. Bake at 375° for 15 to 18 minutes, until lightly browned. Cool on rack for 10 minutes. Reduce oven to 300°. Place log on a cutting board. With a serrated knife, cut log crosswise on a slight angle in 1/2-inch slices. Carefully transfer to baking sheet, cut-side down. Bake at 300° for 15 to 20 minutes, until golden; cool on rack. Melt chocolate over simmering water. Dip one end of each biscotti into the chocolate and place on waxed paper. Let stand until chocolate if firm. Store in a covered container.

Biscotti are special! These are good even without the chocolate!

Virginia Schoeneman

Cowboy Cookies

2 c. flour
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. sugar
1 c. brown sugar
2 eggs
1 c. shortening
1 tsp. vanilla
2 c. rolled oats
1 (6 oz.) pkg. chocolate chips

Sift together the dry ingredients; set aside. Blend shortening and sugars. Add eggs; beat until fluffy. Add dry ingredients; mix well. Add oats, vanilla and chocolate chips (dough is crumbly). Drop by spoonfuls onto cookie sheet. Bake about 8 minutes.

Carol Miller

Crunchy Peanut Butter Drops

1 c. light corn syrup
1 c. sugar
2 c. peanut butter
4 c. corn flakes

In a large saucepan over medium heat, cook and stir corn syrup and sugar for 7 to 8 minutes, or until sugar is dissolved (do not boil). Remove from the heat. Add peanut butter and mix well; fold in corn flakes. Drop by rounded tablespoonfuls onto waxed paper coated with nonstick cooking spray. Let stand for 1 1/2 to 2 hours, or until set. Store in a waxed paper-lined airtight container.

Note: Reduced-fat or generic brands of peanut butter are not recommended for this recipe.

Julie Sankey

Danish Oatmeal Cookies

1 c. granulated sugar
1 c. brown sugar
1 c. uncooked oatmeal
1 c. coconut
2 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts
2 eggs
1 tsp. vanilla
1 tsp. cardamom
1 c. melted shortening

Mix all dry ingredients together. Add the beaten eggs and the melted shortening; mix well. Form into balls, place on a baking sheet, and flatten with a fork. Bake at 375˚ for 12 minutes. Do not overbake. Yield: 4 dozen.

Variation: If you don't have cardamom on hand, you may substitute 1/2 teaspoon cinnamon.

Virginia Schoeneman

Double-Chocolate Cherry Cookies

1 c. butter or oleo, softened
1 1/3 c. granulated sugar
2/3 c. brown sugar
1 tsp. baking soda
1/4 tsp. salt
2 eggs
1 1/2 tsp. vanilla
3 c. flour
2 c. dried cherries
1 1/2 c. chopped walnuts
1 1/2 c. semi-sweet chocolate chips
1 c. white chocolate chips

In a large bowl, beat the butter with an electric mixer for 30 seconds. Add sugars, baking soda and salt; beat. Add eggs and vanilla and beat. Add flour and mix. Stir in cherries, nuts and chocolate and white chips (dough will be stiff). Drop by tablespoon 2 inches apart on ungreased cookie sheet. Bake at 325˚ for 14 to 16 minutes.

Janet Glazer

Dump Cookies

1 c. butter, softened
3/4 c. granulated sugar
3/4 c. brown sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs
1 tsp. vanilla
2 c. flour
1 1/2 c. rolled oats (not quick cooking)
1 c. chocolate pieces
1 c. butterscotch pieces
1/2 c. chopped walnuts
1/2 c. flaked coconut

In a large bowl, beat the butter with a mixer for 30 seconds. Add white and brown sugars, baking soda and salt. Beat mixture until creamy. Beat in eggs and vanilla. Add flour and beat until combined. Stir in rolled oats, chocolate and butterscotch pieces, chopped walnuts and coconut. Drop rounded teaspoonfuls of dough onto an ungreased pan. Bake at 375° for 8 to 10 minutes. Yield: 60 cookies.

These were taste-tested and approved by UMW Tuesday quilters.

Margaret Routh

Easy M&M Cookies

1 white cake mix
2 eggs
1/3 c. vegetable oil
1 1/4 c. mini M&M's

Mix together the cake mix, eggs and oil until cake mix is dissolved. Mix M&M's into dough. Drop balls of dough onto a greased baking sheet. Bake in a 350° oven for 9 to 12 minutes, until golden brown.

Ashley Searcy

Ginger Creams

1 3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
3/4 tsp. ginger
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 c. sugar
1/4 c. dark molasses
1/3 c. salad oil
1 egg
3 T. water (may be a little less)

Sift flour, then measure. Add baking powder, baking soda, salt, ginger, cloves, cinnamon and nutmeg; sift again. Combine oil, sugar, molasses and egg; mix well. Stir in flour mixture alternately with water and blend well. Drop by teaspoonfuls onto greased or parchment-lined cookie sheet. Bake at 400° for about 8 minutes. Frost, while warm, with powdered sugar icing.

Juanita Dunn

Grandma's Crispie Cookies

1 c. butter-flavored Crisco
1 c. sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/3 c. flour
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 c. oatmeal
2 c. Rice Krispies cereal

Cream shortening and sugars; add eggs and vanilla. Mix in flour, baking soda, baking powder and salt. Add oatmeal; stir in Rice Krispies. Bake at 350˚ for 10 to 12 minutes.

Karen Osenbaugh

Grandma Riepe's Soft Sugar Cookies

2 c. white sugar
1 c. Crisco
1 c. sour cream
4 eggs
4 tsp. baking powder
2 tsp. vanilla
1/2 tsp. salt
1 tsp. baking soda, dissolved in 1/4 c. hot water
6 c. flour

Cream together the sugar and Crisco, then stir in the sour cream. Add eggs; mix well. Add baking powder, vanilla and salt; mix well. Add baking soda and water; gradually add flour. Put dough in refrigerator for a couple of hours, then roll out on floured pastry cloth. Cut into shapes. Bake on cookie sheets at 350˚ for 10 minutes. Remove from cookie sheet and frost with powdered sugar frosting. Yield: 60 cookies.

This is an old family favorite that makes excellent soft cookies.

Michelle Hall

Gram's Tea Treasures

3/4 c. butter
1 1/4 c. sugar
2 egg yolks, beaten
2 1/2 c. flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. orange juice
1 c. coconut

With a beater, cream together all ingredients in the order they are listed. Using a teaspoon, drop small amounts of dough onto a greased cookie sheet. Bake in a 400˚ oven for 8 minutes. Do not overbake.

Frost with an icing made from powdered sugar, orange juice and orange rind.

Donna Johnson

Grandchildren's Favorite

1 c. Crisco
1 1/2 c. sugar
2 beaten eggs
3/4 c. milk
1 T. vinegar
1/2 tsp. baking soda
3 c. sifted flour
1 tsp. salt
1 tsp. vanilla

Several hours before making the cookies, measure the milk and add the vinegar to make it sour. It should become slightly thick. Blend Crisco and sugar; add beaten eggs. Dissolve baking soda in the sour milk. Add this to the first mixture. Stir in flour sifted with salt. Add vanilla and mix well. Drop by teaspoonfuls onto lightly-greased or parchment-lined cookie sheet. Bake at 375˚ for 11 minutes. Frost with powdered sugar icing.

Note: Sometimes I add just a very small amount of additional flour if the dough feels like it isn't quite the consistency for a drop cookie.

Juanita Dunn

Harvest Pumpkin Cookies

2 c. whole wheat pastry flour
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. unsalted butter, softened
1 sugar
1 tsp. vanilla
1 c. pumpkin purée
1 c. dried sweetened cranberries
1 c. chopped pecans

Preheat oven to 375˚. Sift together the first 5 dry ingredients and set aside. Cream butter and sugar together. Add vanilla and pumpkin, and mix well. Slowly mix in dry ingredients, then stir in cranberries and pecans. Drop by rounded teaspoonfuls onto a greased cookie sheet. Bake 15 minutes, until lightly browned. Cool on wire rack. Yield: about 4 dozen.

Variations: One cup all-purpose flour and 1 cup whole wheat flour may be substituted for whole wheat pastry flour. Unspiced canned pumpkin can be substituted for pumpkin purée.

Note: To make fresh pumpkin purée, cut a small pie pumpkin in half, top to bottom; scrape out seeds. Place halves, cut-side down, in a microwave-safe, flat-bottomed dish in 1 inch of water. Microwave 10 minutes on HIGH. Scoop out flesh into a blender, add enough water to allow blades to move, and purée.

Katie Bradshaw

Impossible Peanut Butter Cookies

1 c. peanut butter
1 c. sugar
1 egg

Mix together. Make walnut-size balls and roll in sugar. Put on cookie sheet and flatten with a fork. Bake at 350˚ for 10 minutes.

Abbie Searcy

Krantz Family Chocolate Cookies or Bars

1 c. softened margarine
3/4 c. brown sugar
3/4 c. granulated sugar
2 eggs
1 tsp. vanilla
1 tsp. hot water
1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
1 (12 oz.) pkg. chocolate chips
1 c. nuts, chopped
2 c. oatmeal

Cream margarine and sugar. Add eggs and mix well. (I mixed with slow beaters.) Add vanilla and water. Add flour, baking soda and salt; mix until smooth. Add chips, nuts and oatmeal by hand.

Cookies: Drop by spoonfuls onto baking sheet. Bake at 325˚ for 12 to 14 minutes

Bars: Spread in a 10x15-inch pan. Bake at 350˚ for 25 to 30 minutes. Yield: about 60 bars.

Helen Smalling

Kringla

1 stick butter
1 c. sugar
1 egg
1 c. buttermilk
3 c. flour
1 tsp. baking soda
2 1/2 tsp. baking powder

Cream butter and sugar; add egg and buttermilk. Mix well. Add dry ingredients to make a dough (dough will be sticky). Refrigerate for several hours or overnight. Roll out into figure-eights or pretzel shapes. Bake on ungreased cookie sheet at 400˚ for 5 to 6 minutes. Do not let tops get brown.

Kim Jordan

Linda's Kringla

2 c. sugar
1 c. oleo
2 eggs
2 c. buttermilk
2 tsp. baking soda
3 tsp. baking powder
1/4 tsp. salt
1 1/2 tsp. vanilla
6 1/2 c. flour

Mix together the sugar, oleo and eggs. Add buttermilk and mix well. Add baking soda, baking powder, salt and vanilla; mix well. Add 3 cups of flour and mix. Add remaining flour, 1 cup at a time, mixing well after each. Bake at 400° for approximately 7 minutes, or until light brown on bottoms.

Linda Hofer

Meringue Cookies

2 egg whites
1/2 c. sugar
Pinch of cream of tartar
1/2 c. nuts
1/2 c. chocolate chips
1/2 c. coconut

Beat egg whites until soft peaks form. Slowly add sugar, beating constantly, until stiff peaks form. Fold in nuts, coconut and/or chocolate chips. Place on a buttered tin. Bake at 250° for 1/2 hour to 1 hour.

Note: Sometimes these are called forgotten cookies, as they can be left in the oven overnight after the oven is turned off.

Marianne Klinsky

Mincemeat Refrigerator Cookies

2 1/2 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. cinnamon
1 c. sugar
1/2 c. chopped walnuts
3/4 c. soft shortening
1 egg
1/2 tsp. vanilla
1/2 c. First United Methodist Church mincemeat
1 tsp. grated lemon rind

Sift together the first 4 ingredients. Mix until creamy, the sugar, shortening, egg and extract. Mix in flour mixture alternately with mincemeat. Add lemon rind and nuts; mix. Shape into a 2-inch diameter log and wrap in waxed paper. Chill. To bake, slice dough 1/4 inch thick; place on ungreased cookie sheet. Bake at 375° for about 15 minutes. Yield: 6 dozen.

FUMC Women

Moist Chip Cookies

2 1/4 c. flour
1 tsp. baking soda
1 c. soft margarine
3/4 c. brown sugar, packed
1/4 c. white sugar
1 pkg. instant pudding (vanilla or butter pecan)
2 eggs, beaten
Dash of salt
1 tsp. vanilla
1 (12 oz.) pkg. chocolate or butterscotch chips

Mix dry ingredients; add margarine, eggs and vanilla. Add chips; mix well. Drop by teaspoonful onto ungreased cookie sheet. Bake at 350° for 10 minutes (no longer). Remove from oven. Let rest on pan for a minute or two. Remove from pan and cool on a rack. Store in an airtight container.

Juanita Dunn

Monster Cookies

3 eggs
1 c. brown sugar
1 c. white sugar
1/2 c. butter-flavored Crisco
1 T. vanilla
1 1/2 c. peanut butter
4 1/2 c. oatmeal
2 tsp. baking soda
1/2 c. chocolate chips
1/2 c. M&M's

Mix together the eggs, sugars, Crisco, vanilla and peanut butter. Add oatmeal, baking soda and chocolate chips; mix well. Drop onto cookie sheet and flatten dough a bit. Drop M&M's on top. Bake at 350° for 10 to 12 minutes. Let cookies cool 1 to 2 minutes before removing.

Taylor Bodholdt

No-Bake Cookies

2 c. sugar
1/2 stick margarine
3 T. cocoa
1/2 c. milk

Boil the above together for 1 1/2 to 2 minutes; remove from stove.
Add:

1 tsp. vanilla
1/2 c. peanut butter
2 c. oatmeal

Spoon out onto waxed paper. Cool and eat.

Amanda Searcy

No-Roll Sugar Cookies

1 c. powdered sugar
1 c. granulated sugar
1 c. butter or margarine
1 c. shortening
2 eggs
1 1/2 tsp. vanilla
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. cream of tartar
4 1/2 c. all-purpose flour

Blend the first 4 ingredients until light and creamy; stir in eggs and vanilla. Add sifted dry ingredients gradually until well blended. Form into balls about the size of a walnut and place on greased cookie sheet. Flatten with the bottom of a small glass that has been dipped into a mixture of cinnamon and sugar. Bake at 375° for 10 minutes.

Sandy Johnson

Oatmeal-Coconut Cookies

1 c. brown sugar
1 c. white sugar
1 c. shortening (part butter)
2 eggs
1 1/2 c. oatmeal
2 c. flour
1 c. coconut (opt.)
1 tsp. baking soda
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla

Cream sugars and shortening; add eggs and vanilla. Sift flour, baking soda, baking powder and salt; add to creamed mixture. Mix in oatmeal and coconut. If you omit coconut, add more flour. Bake on a greased cookie sheet at 325° for 13 to 15 minutes. Yield: 7 1/2 dozen.

This is a favorite recipe of the cook and students of the Hollandale, MN school. They are delicious!

Jeanette Judd

Oatmeal Cookies

1 c. oleo
1 c. white sugar
1 c. brown sugar
1 c. peanut butter
2 c. flour
1/2 tsp. salt
2 tsp. baking soda
1 c. oatmeal
2 eggs

Mix all together; make into walnut-size balls. Place on a baking sheet and flatten with a fork. Bake at 350° for 10 to 12 minutes.

Alpha Nelsen

Oatmeal Cookies

("The Best")

3 eggs, well beaten
1 c. raisins
1 tsp. vanilla extract
1 c. butter
1 c. brown sugar, packed
1 c. white sugar
2 1/2 c. flour
1 tsp. salt
1 tsp. ground cinnamon
2 tsp. baking soda
2 c. quick oatmeal*
3/4 c. chopped pecans

*Substitute 1/2 cup wheat germ, if desired.

Combine eggs, raisins and vanilla; let stand 1 hour. Cream butter, brown sugar and white sugar. Add flour, salt, cinnamon and baking soda to sugar mixture; mix well. Blend in egg-raisin mixture, oatmeal (wheat germ, if desired) and pecans (dough will be stiff). Drop by heaping teaspoonfuls onto ungreased cookie sheet. Bake at 350˚ for 10 to 12 minutes, or until lightly browned. Delicious.

Note: The secret is soaking the raisins.

Variation: May substitute chopped dates for the raisins and the cookies are just as delicious.

Maxine Thomason

Oatmeal Icebox Cookies

1 c. Crisco
1 c. white sugar
1 c. brown sugar, packed
2 beaten eggs
1 1/2 c. sifted flour
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
3 c. quick oatmeal

Cream shortening; add sugar and cream. Add eggs. Mix flour, baking soda and salt, then add to the creamed mixture; add vanilla. Add oatmeal and mix well. Divide the dough into 4 portions and work each into a roll. Wrap each in waxed paper and chill. When thoroughly chilled, cut in thin slices. Bake on ungreased cookie sheet at 350˚ for 12 minutes.

Note: They do not have to be baked on the same day, so you can have freshly-baked cookies several times.

Juanita Dunn

Oatmeal-Raisin Cookies

1 c. raisins
1 c. butter-flavored Crisco
3/4 c. sugar
3/4 c. brown sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
2 c. oatmeal

Cover raisins with water and bring to a boil. Let cool, then drain. Cream shortening and sugars; beat in eggs. Stir in flour, baking soda, salt, nutmeg and cinnamon. Stir in oatmeal and raisins. Bake at 350˚ for 10 minutes.

Karen Osenbaugh

100 Sugar Cookies

1 c. margarine
1 c. oil
2 c. sugar
2 eggs
1 tsp. vanilla
5 c. flour
2 tsp. baking soda
2 tsp. cream of tartar
3/4 tsp. salt

Cream together the margarine, oil, sugar, eggs and vanilla; add the rest of the ingredients. Chill for 1 hour. Roll in walnut-size balls and press with a glass dipped in sugar. Bake at 350˚ for about 8 minutes.

Ashley Searcy

Our Favorite Chocolate Chip Cookies

2 c. sugar
1 c. brown sugar
1 c. butter-flavored Crisco
1 stick oleo
3 eggs
2 tsp. vanilla
4 1/2 c. flour
2 tsp. baking soda
2 tsp. salt
1/2 bag semi-sweet chocolate chips
1/2 bag milk chocolate chips

Cream sugars and shortenings; add eggs and vanilla. Mix in flour, baking soda and salt; add chocolate chips. Bake at 350˚ for 11 minutes.

Karen Osenbaugh

Peanut Butter Cookies

1 c. butter-flavored Crisco
2 c. peanut butter
1 c. brown sugar
1 c. sugar
4 eggs
4 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Cream shortening, peanut butter and sugars; beat in eggs. Combine dry ingredients and add. Form into balls; dip in water, then in sugar. Flatten with a fork. Bake at 350˚ for 11 to 12 minutes.

Karen Osenbaugh

Pumpkin Drop Cookies

1/2 c. Crisco
1 c. sugar
1 c. pumpkin
1 c. golden (white) raisins
1 tsp. vanilla
1/2 c. chopped pecans
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
2 c. sifted flour

Cream Crisco, sugar and pumpkin; add raisins, vanilla and nuts. Sift the 4 dry ingredients together and add them to the other ingredients; mix well. Drop by teaspoonful onto baking sheet. Bake at 375˚ for about 8 minutes. When cool, frost with powdered sugar icing.

Juanita Dunn

Shortbread Cookies

1 c. butter
1 c. powdered sugar
2 c. flour
1 tsp. anise seeds

Soften the butter. Add sugar and mix thoroughly. Stir in the flour and anise seeds. You can roll out dough to 1/4-inch depth and cut out cookies with a 2-inch cutter; or you can form into a roll, refrigerate, then slice in 1/4-inch slices. Bake in a 300˚ oven for 25 minutes. When baked, they will still be white, but dry. Allow to cool a bit on cookie sheet. Yield: about 4 dozen.

Note: I usually make 2 rolls of dough instead of 1 long one (easier handling).

Variation: I have substituted the chopped-up flowers from the herb lavender to replace the anise seeds.

Virginia Schoeneman

Simple Lemon Cookies

1 lemon cake mix (no pudding in mix)
1/4 c. flour
1 egg
1 (8 oz.) ctn. Cool Whip, softened
Powdered sugar, as needed

Mix cake mix and flour together. Whip the egg and add it to cake mix and flour; mix in the Cool Whip. Cover and chill at least 2 hours. Roll into walnut-size balls by rolling the dough around in powdered sugar. Bake on parchment paper at 350˚ for 10 minutes. Yield: 3 1/2 dozen.

Juanita Dunn

Skillet Cookies

2 T. butter
1 c. sugar
1 c. cut-up dates
2 eggs
3 c. crisp rice cereal
1/2 c. cut-up nuts
Powdered sugar

Combine the first 4 ingredients in a large frying pan. (Be careful to mix thoroughly, or you might find bits of sweet scrambled eggs in your cookies.) Cook 6 to 10 minutes over medium heat, stirring constantly. When the cooking mixture remains in a heap in the center of the pan when stirred together, turn off heat and add nuts and cereal. Have a couple of sheets of waxed paper covered with sifted powdered sugar ready. Divide the mixture into 2 portions and shape into rolls an inch or so in diameter; roll the waxed paper around them. OK to refrigerate. When cool, slice quite thin, or to your taste.

Note: Method takes a little getting used to. Don't overcook or they may turn out too crisp, rather than chewy.

These are nice Christmas cookies, but they're enjoyed and requested often by my nephews.

Mary Lois Nelson

Sour Cream Cookies

1/2 c. margarine
1 1/2 c. brown sugar
2 eggs
1 c. sour cream
1 tsp. vanilla
2 3/4 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts

BROWN BUTTER ICING:
2 1/2 T. margarine
2 c. powdered sugar
1 T. milk
1 T. hot water
1/4 tsp. vanilla or maple flavoring

Cream margarine and brown sugar. Beat in eggs, then sour cream and vanilla. Add dry ingredients and mix well. Chill dough at least 1 hour or overnight. Drop by teaspoonfuls onto cookie sheet. After cool, frost with brown butter icing.

Brown Butter Icing: Melt margarine over low heat until golden brown. Remove from heat and add remaining ingredients; beat until smooth. If needed, add more sugar or hot water to get spreading consistency. Top each cookie with frosting.

Diane Obrecht

Sugar Cookies

1 c. margarine
2 c. sugar
2 eggs
1 c. vegetable oil
2 tsp. vanilla
5 c. flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cream of tartar

Cream the first 5 ingredients. Combine dry ingredients and add. Form into walnut-size balls and roll in sugar. Place on baking sheet and press with a glass. Bake at 350˚ for 10 to 12 minutes. Yield: lots.

Kathy Obrecht

Star Cookies

1 stick oleo
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. peanut butter (nutty)
1 egg
1 3/4 c. flour
1 tsp. baking soda
2 T. milk

Mix together. Roll into balls the size of a walnut. Bake at 350˚ for 8 to 10 minutes. Put a chocolate star on top of each cookie; bake another 2 to 3 minutes.

Alpha Nelsen

Triple Chocolate Cookies

3 c. sugar
1 c. butter-flavored Crisco
1 stick oleo
3 eggs
2 tsp. vanilla
3 c. flour
2/3 c. cocoa
1 tsp. salt
1 tsp. baking soda
2 c. oatmeal
3 c. Coca Krispies cereal
1/2 pkg. semi-sweet mini chocolate chips

Cream sugar, shortening and oleo; beat in eggs. Mix in flour, cocoa, salt and baking soda; add oatmeal. Stir in cereal and chocolate chips. Bake at 350˚ for 10 to 12 minutes.

Karen Osenbaugh

Unbelievable Peanut Butter Cookies

1 c. peanut butter
1 c. granulated sugar
1 lg. egg
1 tsp. vanilla
Granulated sugar, as needed

Preheat oven to 325˚. Combine peanut butter, sugar, egg and vanilla; blend thoroughly. Drop by teaspoon 2 inches apart onto cookie sheet. Flatten with the bottom of a glass dipped in sugar. Bake 14 to 16 minutes, until lightly browned. Cool on a rack. Yield: 2 1/2 dozen.

Note: So quick and easy, and so tasty. The fact that there is no flour in this recipe is not a mistake.

Juanita Dunn

Frostings

Best-Ever Chocolate Frosting

1 1/3 c. sugar
6 T. milk
6 T. oleo
1/2 c. chocolate chips

Mix sugar, milk and oleo in a small saucepan. Bring to a hard boil and boil only 30 seconds. Remove from stove. Add chocolate chips, stirring until they dissolve. Pour over cooled cake. (Mixture will be thin, but that's OK—don't beat frosting, or it will be too hard.)

Betty Shearer

Caramel Frosting

1 c. butter or margarine
1 c. Carnation milk
2 c. sugar
1 tsp. vanilla

Melt butter in a heavy pan over medium heat; add sugar and milk. Cook over medium heat, stirring constantly, until a candy thermometer registers 234˚ (soft ball stage). Remove from heat and add vanilla; do not stir. Cool 10 minutes. Beat on medium speed of an electric mixer until thick enough to spread (about 10 minutes). Spread immediately on cooled cake.

Paulie Williams

Chocolate Frosting

1 1/3 c. sugar
6 T. milk
6 T. butter
2/3 c. chocolate chips

Boil the sugar, milk and butter for 1 minute, then add the chocolate chips. Stir until smooth and chips are all melted. Cool 5 minutes. Pour over cake or brownies.

Julie Sankey

Chocolate Frosting

4 3/4 c. powdered sugar
1/2 c. cocoa powder
1 stick margarine, softened
1/3 c. boiling water
1 tsp. vanilla

Mix ingredients together. Let stand 20 to 30 minutes before frosting cake, or add more powdered sugar if you want to use right away.

Kathy Van Pelt

Chocolate Frosting

1 stick margarine
6 T. milk
4 T. cocoa
1 tsp. vanilla
6 c. powdered sugar

Combine margarine, milk and cocoa in a saucepan over medium heat. Cook until mixed well. Remove from heat and add vanilla and powdered sugar; beat well. Immediately frost cake or brownies.

Kim Jordan

Cream Cheese Frosting

1 (8 oz.) pkg. cream cheese
1/4 c. margarine
3 1/2 c. powdered sugar
1 tsp. vanilla
1 c. chopped pecans

Let cream cheese and margarine soften; beat with a mixer. Gradually add powdered sugar and vanilla; stir in chopped pecans. Spread on cooled cake.

Karen Mannes

Peanut Butter Icing

1/2 stick margarine
1 c. peanut butter
2 c. powdered sugar
1 tsp. vanilla
1/3 c. cocoa
Approx. 1/2 c. milk

Use a mixer to combine ingredients. Add enough milk, while mixing, to reach desired consistency.

Susan Simpson

Pies

Pie Crust

3 c. flour
1 1/4 c. shortening, or 1 heaping c. lard

Beat:
1 egg
5 T. water
1 tsp. vinegar
1 tsp. salt

Cut flour and shortening together. Add rest of ingredients; mix until blended. Yield: enough dough for 2 double-crust pies.

Kim Jordan

Banana Cream Pie

1 (9") baked pastry shell
3 T. cornstarch
1 2/3 c. water
1 can sweetened condensed milk
3 egg yolks, beaten
2 T. butter
1 tsp. vanilla
3 bananas, sliced & dipped in lemon juice
Cool Whip or whipping cream

In a heavy saucepan, dissolve cornstarch in water. Stir in sweetened condensed milk and egg yolks. Cook and stir with a wire whisk over medium heat until thickened and bubbly. Remove from heat; add butter and vanilla. Cool slightly. Arrange 2 bananas on bottom of pie crust. Pour filling over bananas; cover. Chill 4 hours, or until set. Spread top with whipped cream; garnish with remaining bananas.

Variation: I add fresh strawberries to this in the summertime.

Marcia Huston

Best Strawberry Pie

1 c. flour
1 c. water
2 T. cornstarch
3 T. dry strawberry Jello
Enough fresh strawberries to fill pie shell
Prepared pie shell

In a saucepan, cook the flour, water and cornstarch until clear; add the dry Jello. Fill prepared pie shell with fresh (we prefer whole) strawberries. Pile them high! Pour the cooked mixture over the strawberries. Chill. Serve with whipped cream.

Doesn't get much better than this!

Donna Johnson

There is no greater happiness, than giving to others.

Boston Cream Pie

BATTER:
3 lg. eggs, separated
1 tsp. vanilla
1/2 c. sugar
3/4 c. sifted flour
1/8 tsp. salt

FILLING:
1/2 c. sugar
1/4 c. flour
1 1/2 c. milk
6 lg. egg yolks
2 tsp. vanilla
1/8 tsp. salt

GLAZE:
1/2 c. sugar
3 T. corn syrup
2 T. water
4 sq. semi-sweet chocolate, chopped

Preheat oven to 350˚. Grease a 9-inch round cake pan lined with waxed paper.

Batter: Beat egg yolks and vanilla. Add 1/2 of the sugar, beating until thick and pale. Beat egg whites and salt to soft peaks. Add rest of sugar, beating until stiff. Fold yolk mixture into egg whites. Sift flour over mixture; fold in gently. Pour into prepared pan; bake about 25 minutes. Remove from pan, leaving waxed paper on cake. Place, right-side up, on a wire rack. Prepare filling.

Filling: Mix sugar and flour; whisk in milk, egg yolks, vanilla and salt. Bring to a boil over medium heat. Boil 1 minute, stirring constantly. Strain through a fine sieve. Cover with plastic wrap and chill.

With a serrated knife, cut cake in half horizontally. Carefully remove waxed paper. Place bottom layer on a serving plate; spread with filling. Top with top layer.

Glaze: In a saucepan, bring sugar, syrup and water to a boil over low heat. Stir constantly, until sugar is dissolved. Take off stove; add chocolate. Let stand for 1 minute, then whisk until smooth. Gradually pour over cake, letting it run over side. Let stand until glaze sets.

Refrigerate leftovers.

A really special dessert, worth your effort.

Virginia Schoeneman

One of the most attractive things you can wear is a smile.

Chocolate Éclair Pie

1 box graham crackers
2 (3.4 oz.) boxes instant French vanilla pudding
8 oz. Cool Whip
Milk

FROSTING:
2 oz. liquid chocolate (Baker's Redi Chocolate)
2 tsp. white Karo syrup
1 tsp. vanilla
3 T. melted margarine
1 1/2 c. powdered sugar
3 T. milk

Line a 9x13-inch pan with whole graham crackers. Mix pudding, using only 3 1/2 cups of milk. Gently add Cool Whip to pudding. Place 1/2 of the pudding mixture over the graham crackers. Add a layer of graham crackers over pudding. Layer remaining 1/2 of the pudding, then add another layer of whole crackers on top.

Frosting: Mix ingredients until no longer grainy. Drizzle over top layer of crackers, then smooth it out to cover the top.

Note: Can make the day before.

A very quick dessert and a favorite with the grandchildren.

Rita Vallery

Chocolate Fudge Pecan Pie

2 sq. unsweetened chocolate
3 T. butter
1 c. light Karo
3/4 c. sugar
3 beaten eggs
1 tsp. vanilla
1 c. chopped pecans

Melt unsweetened chocolate and butter. In a separate pan, boil Karo syrup and sugar for 2 minutes. Pour chocolate mixture over eggs, stirring constantly. Add syrup mixture, vanilla and pecans. Pour into pie shell. Bake at 350˚ for 45 minutes. Cool. Top with whipped cream.

Janet Glazer

Chocolate Fudge Pie

1 oz. unsweetened chocolate
1/2 c. margarine
1 c. sugar
2 eggs
1 scant c. flour
1 tsp. vanilla

Melt chocolate and margarine together; add rest of ingredients. Pour into a greased pie pan. Bake at 325˚ for 25 minutes.

Barb Van Slyke

Chocolate Marshmallow Pie

25 marshmallows
1/2 c. milk

Melt and cool.
Add to:

1 sq. bitter chocolate, grated
1 tsp. vanilla
1 c. cream, whipped

CRUST:

20 graham crackers, crushed
1/2 c. melted butter

Mix and put into a pie tin.
Add filling. Refrigerate overnight.

Virginia Helland

Cranberry-Mincemeat Pie

3 c. First United Methodist Church mincemeat
1 c. cranberry relish (in frozen food section at grocery)

Combine. Pour into a 9-inch pie shell. Decorate with whole English walnut halves. Bake at 400° for 35 minutes.

FUMC Women

Creamy S'more Pie

16 sq. Honey-Maid honey grahams, finely crushed (about 1 c. crumbs)
1/3 c. margarine or butter, melted
1/3 c. sugar
3 c. Jet-Puffed mini marshmallows
1/2 c. milk
1 (8 oz.) ctn. Cool Whip, thawed
4 (1.55 oz.) bars milk chocolate candy, chopped, divided

Mix graham cracker crumbs, margarine and sugar. Press onto the bottom and side of a 9-inch pie plate. Mix marshmallows and milk in a large microwavable bowl. Microwave on HIGH for 2 to 2 1/2 minutes, or until melted and smooth, stirring after 1 minute. Refrigerate 40 minutes, or until cooled completely. Gently stir whipped topping into marshmallow mixture; fold in 3 bars of the chopped chocolate. Spread into crust; top with remaining chopped chocolate. Refrigerate 3 hours, or until firm. Yield: 8 servings (but could be more, as it is quite rich and yummy!).

Paulie Williams

Crustless Custard Pie

2 c. milk
4 eggs
1/2 stick margarine, melted
1 c. sugar
1/2 c. all-purpose flour
1 tsp. vanilla extract
1/4 tsp. salt

Combine all ingredients in a blender. Cover and process until smooth. Pour into a greased, 9-inch deep-dish pie plate. Bake at 350° for 50 minutes, or until an inserted knife comes out clean. Cool 1 hour. Refrigerate until serving. Yield: 8 servings.

This old-fashioned treat has a smooth custard filling and a crunchy golden top. It is as inexpensive as it is tasty.

Judy Roe

Daphne's Peanut Butter Pie

8 oz. cream cheese
1/2 c. peanut butter
1 c. powdered sugar
1/2 c. milk
8 oz. Cool Whip
9" graham cracker pie crust

Warm cream cheese to room temperature before beating. Cream in peanut butter and powdered sugar. Add milk and stir well; fold in Cool Whip. Pour into crust. Freeze 4 to 6 hours.

Variation: Strawberries can be used in place of peanut butter.

Carol Miller

Down-Under Apple Pie

Pie shell
4 1/2 to 5 c. apples
3/4 c. sugar
2 T. flour
1 tsp. cinnamon
1/2 c. flour
1/4 c. sugar
3/4 c. grated Cheddar cheese
1/4 c. melted butter

Make a pie shell. Peel and slice apples. For filling, combine the 3/4 cup sugar, 2 tablespoons flour and cinnamon. Gently toss with apples and arrange in pie shell. For topping, combine the 1/2 cup flour, 1/4 cup sugar, cheese and melted butter. Sprinkle crumbs over apples. Bake in a 400° oven for 40 minutes.

Jo Durlam

"Funeral" Raisin Pie

(1942 Book)

Pastry dough for 2 crusts
1/2 c. sugar
3 T. flour
2 c. raisins
2 c. water
1/4 c. lemon juice or vinegar
1 tsp. lemon flavoring
1 generous T. butter

Prepare your favorite pie dough; line pie pan with 1 crust. Combine the sugar and flour; mix with the raisins and water. Cook until thickened. Add the lemon juice or vinegar (not both), flavoring and butter. Pour into prepared crust; top with remaining crust. Sprinkle a little sugar on top crust; cut some vents in crust. Bake at 425° for 30 to 40 minutes.

Try this with ice cream!

This is an old and trusted recipe. Back in the '30's and '40's, pie was generally served at funeral dinners. Raisins were available the whole year, so you'd always find one served.

Virginia Schoeneman

Grasshopper Pie

CRUST:
1/4 c. melted margarine
2 to 2 1/2 c. Oreo cookie crumbs (reserve 2 T. for garnish)*

FILLING:
25 lg. marshmallows
2/3 c. cream or milk
4 T. crème de menthe
4 T. crème de cacao
1 c. whipping cream, whipped

*Scrape frosting off the Oreos and discard.

Crust: Melt margarine; add crumbs. Press into an 8-inch pie pan which has been greased with margarine. Bake at 325° for 10 minutes. Cool.

Filling: In a saucepan, melt marshmallows in milk. Cool completely. Add crème de menthe and crème de cacao. Fold this mixture gently into whipped cream. Pour into cooled crust, garnish with reserved chocolate crumbs, and chill.

Note: Important to cool crust and to whip cream in a chilled bowl.

Beth Cheville

Green Tomato Pie

Pastry for 2-crust pie
3 med.-size tart apples
2 c. sliced green tomatoes
1 c. sugar (1/2 c. white + 1/2 c. brown sugar)
1 tsp. pumpkin pie spice
2 scant T. flour
1 T. lemon juice
1 T. butter
1 T. cream

Preheat oven to 400˚. Prepare pastry and use 1/2 to line a 9-inch pie pan. Peel and core apples; cut into 1/2-inch slices. Slice tomatoes to match in a large bowl. Combine sugar, spices and flour. Mix lightly, then gently mix in tomatoes, apples and lemon juice. Fill pie shell with mixture; dot with butter or oleo. Add top crust; crimp edges. Brush with butter or cream; cut slits in top crust. Bake in a 400˚ oven for about 15 minutes, then reduce heat to 350˚ and bake 45 minutes more.

Warren Jackson's Mom, Inez

Impossible Coconut Custard Pie

4 eggs
1 1/2 tsp. vanilla
2 c. milk
1/2 c. flour
3/4 c. sugar
6 T. softened oleo
1 c. coconut

Place all ingredients into a blender and mix well. Grease and flour a deep 9- or 10-inch pie pan; pour in mixture. Bake at 350˚ for 1 hour, or until filling is set. It makes its own crust on top and bottom.

Note: You can cut calories by using skim milk and a non-sugar sweetener. Of course it is richer using 2% or whole milk.

Delicious and easy.

Betty Shearer

Lemon Supreme Pie

1 unbaked 9" deep-dish pastry shell

LEMON FILLING:
1 1/4 c. sugar, divided
6 T. cornstarch
1/2 tsp. salt
1 1/4 c. water
2 T. butter
2 tsp. grated lemon peel
4 to 5 drops yellow food coloring (opt.)
1/2 c. fresh lemon juice

CREAM CHEESE FILLING:
1 (8 oz.) + 1 (3 oz.) pkg. cream cheese, softened
3/4 c. confectioners' sugar
1 1/2 c. whipped topping
1 T. fresh lemon juice

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool.

Lemon Filling: In a saucepan, combine 3/4 cup sugar, cornstarch and salt; stir in water. Bring to a boil over medium-high heat. Reduce heat; add remaining sugar. Cook and stir for 2 minutes, or until thickened and bubbly. Remove from the heat; stir in butter, lemon peel and food coloring (if desired). Gently stir in lemon juice; do not overmix. Cool to room temperature, about 1 hour. Do not stir.

Cream Cheese Filling: In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread remaining cream cheese mixture into shell; top with lemon filling. Chill overnight. Place reserved cream cheese mixture into a bag and pipe stars onto pie. Store in refrigerator. Yield: 6 to 8 servings.

Julie Sankey

Lucile's Raisin Cream Pie

2 c. sour cream
2/3 c. sugar
3 eggs
1/8 tsp. salt
1/2 tsp. lemon flavoring
1 tsp. burnt sugar flavoring
1/2 tsp. cinnamon
1 c. raisins, plumped in boiling water
1 (9") unbaked pie shell

Combine the cream, sugar and eggs; beat well. Add salt, flavorings and cinnamon, then drained raisins. Pour into pie shell and bake at 325° for about 1 hour. The filling is done when an inserted knife comes out clean. Yield: 8 servings.

Whipped cream goes well with this.

Kitchen Klatter Cookbook

Peach Crumb Pie

PIE CRUST:
1 1/2 c. flour
1 tsp. salt
1/2 c. Crisco
3 T. water

CRUMB MIXTURE:
1 c. sugar
1/2 c. flour
1/4 tsp. nutmeg
1/4 c. butter

FILLING:
3 1/2 to 4 c. sliced peaches
1/4 c. cream

Pie Crust: Mix flour and salt; cut in Crisco. Add water, 1 tablespoon at a time (may need more water), until you can handle it. Roll out and put in a 9-inch pie pan.

Crumb Mixture: Put 1/2 of the crumb mixture into bottom of pie pan.

Filling: Add peaches over crumb mixture; pour cream over peaches.

Add rest of crumb mixture on top. Bake at 400˚ for 15 minutes, then bake at 375˚ for 20 to 25 minutes.

Note: Fresh peaches may need more flour in crumb mixture. I have used frozen peaches, and they are good, but fresh are better.

Virginia Helland

Peach Glaze Pie

GLAZE:
1 c. diced, mashed peaches
1/2 c. water
1 tsp. lemon juice
1 c. sugar
1 heaping T. cornstarch
1/4 tsp. salt
1 tsp. butter

CRUST:
1 stick oleo (I use 1/2 butter)
1/2 tsp. salt
1 c. flour
2 T. powdered sugar

FILLING:
5 peaches
Ice cream or whipped cream

Glaze: Mix ingredients and cook until clear.

Crust: Mix ingredients together and pat into a pie tin. Prick, then bake crust at 375˚ for 10 minutes.

Filling: Slice about 5 peaches into baked pie shell; pour glaze over top of peaches.

Serve with whipped cream or ice cream.

Note: We had extra glaze and used it as ice cream topping—yum!

Ginny LaVelle

Peach Puddin' Cake Pie

1 c. sugar
1/2 c. butter
1/2 c. flour
1 egg
1 tsp. vanilla
3 1/2 to 4 1/2 peaches, cut in half

Cream flour, sugar and butter; add egg and vanilla. Mix well. Spread over peaches that have been peeled and halved and placed, cut-side down, in unbaked pie shell. Bake at 350° for 1 hour.

Jo Durlam

Pecan Pie

3 whole eggs, beaten
1 c. dark corn syrup
1 c. sugar
1 tsp. vanilla extract
1/4 tsp. cinnamon
1 c. pecans
1 (9") unbaked pie crust

Combine the first 6 ingredients and pour into unbaked pie shell. Bake at 325° for 1 hour.

Lara German,
Warren Jackson

Pecan Tassies

SHELLS:
2 sticks margarine
2 (3 oz.) pkg. cream cheese
2 c. sifted flour

Work with fingers into smooth dough; shape into 1 1/4-inch balls. Place in 1 3/4-inch muffin pans and, with thumb, press dough against bottom and sides of muffin cups.

FILLING:
1 c. pecans, coarsely cut
2 eggs, slightly beaten
1 1/2 c. brown sugar
2 T. melted butter
1/2 tsp. vanilla
1/4 tsp. salt

Mix ingredients together; spoon filling into tins.

Bake at 300° for 25 minutes. Cool before carefully removing from pan. Yield: 5 to 6 dozen.

A very easy, beautiful treat.

Carol Deppe

Pineapple Meringue Pie

(Taste of Home)

1 c. + 6 T. sugar
2 T. cornstarch
1/8 tsp. salt
1 (20 oz.) can crushed pineapple, undrained
3 eggs, separated
1 T. lemon juice
1/4 tsp. cream of tartar
1 (9") baked pie shell

In a large saucepan, combine 1 cup sugar, cornstarch and salt. Stir in pineapple until blended. Bring to a boil and boil 2 minutes, until thick. Remove from heat. Add 1 cup of filling to slightly-beaten egg yolks; return all to pan. Bring to a gentle boil; stir for 2 minutes. Remove from heat; add lemon juice. Keep warm.

Meringue: In a mixing bowl, beat egg whites and cream of tartar on medium speed to soft peaks. Add 6 tablespoons of sugar, one at a time, until stiff peaks form.

Pour hot filling into prepared shell. Cover with meringue to pie edges. Bake at 350˚ for about 15 minutes, to a golden brown. Cool on rack for 1 hour. Refrigerate 3 hours before serving. Refrigerate leftovers.

Virginia Schoeneman

Rhubarb Cream Pie

Fill a 9-inch pie shell with diced rhubarb.

Mix:

2 eggs, beaten slightly
1/2 c. milk
1 1/2 c. sugar
4 1/2 T. flour
1 tsp. vanilla
1/2 tsp. nutmeg

Pour combined eggs, milk, sugar, flour and vanilla over rhubarb; sprinkle with nutmeg. Bake at 350˚ for 1 hour, or until a knife comes out clean.

Marjorie Muench

Rhubarb Cream Pie

1 c. cream or half & half
1 1/4 c. sugar
2 heaping T. flour
1 tsp. vanilla
2 c. finely-cut rhubarb

Place in an unbaked 9-inch pie crust; cut slits in top crust. Bake in a 350˚ oven for 1 hour. Let cool before cutting.

Roy Cakerice

Sour Cream Cherry Pie

1 unbaked pie shell
1/4 c. sugar
2 T. flour
2 c. sour cherries
1/2 c. sugar
2 eggs
2 T. flour
1 c. sour cream

Mix the 1/4 cup sugar and 2 tablespoons flour, and sprinkle over the bottom of the pie shell. Layer cherries on top. Beat the 1/2 cup sugar, 2 eggs and 2 tablespoons of flour, then add the sour cream. Pour over the cherries. Bake at 450˚ for 15 minutes, then at 350˚ for 40 minutes.

Harriet Patterson

Sour Cream Raisin Pie

1 c. raisins
1 c. sour cream
1 c. sugar
1/4 tsp. cinnamon
1/2 tsp. nutmeg
3 egg yolks
3 egg whites, stiffly beaten
1 unbaked crust

Cover raisins with water and boil until tender and water has almost disappeared. Cool. Beat sour cream until light and fluffy. Add sugar, spices and egg yolks; blend well. Fold in the stiffly-beaten egg whites. Pour into the unbaked crust. Bake at 350˚ to 375˚ for 1 hour (check at 45 minutes—you might want to lower the temperature).

This pie makes its own meringue.

Betty Shearer

Our Daily Bread
God is great, God is good
Let us thank Him for this food.
By his hands, we all are fed
Give us Lord, our daily bread.

Sour Cream Raisin Pie

(Very Easy)

1 (4-serving) pkg. Jello sugar-free instant vanilla pudding mix
2/3 c. Carnation nonfat dry milk powder
1 1/3 c. water
3/4 c. sour cream
1 c. raisins
Dash of nutmeg
3/4 c. + 3/4 c. Cool Whip Lite
1/2 tsp. vanilla extract
1 (6 oz.) Keebler butter-flavored pie crust

In a large bowl, combine the dry pudding mix and dry milk powder; add water. Mix well, using a wire whisk. Blend in 3/4 cup of Cool Whip Lite and sour cream, vanilla extract and raisins. Spread mixture into pie crust; let set about 15 minutes. Spread about 3/4 cup of Cool Whip Lite over the filling. Sprinkle nutmeg lightly over the top. Refrigerate until ready to serve.

Note: To plump up raisins without cooking, place in a glass measuring cup and microwave on HIGH for 45 seconds.

This recipe was adapted from JoAnna Lund's Healthy Exchanges Cookbook.

Winnie Lee Carlson

Two-Crust Lemon Pie

3 eggs
1 tsp. lemon peel
1/2 c. seeded chunks of peeled lemon
1/2 c. water
1/4 c. soft butter
2 T. flour
1 1/2 c. sugar
Crust for 9" double-crust pie

Toss all the ingredients into a blender and blend until fine. Pour into a 9-inch unbaked pie crust; cover with top crust. Bake at 400˚ for 35 minutes.

Fred Lewis

Character is like the foundation to a house, it is below the surface.

Desserts

Almond Cream and Fruit Platter

ALMOND CREAM:

1/2 c. sugar
1 env. unflavored gelatin
1/2 c. water
1 c. whipping cream
1 c. sour cream
1 tsp. almond extract

FRUIT:

Strawberries
Blueberries
Raspberries
Grapes
Peaches
Melon
Pears

Blend sugar, gelatin and water. Let stand 5 minutes, then bring to a rolling boil. Cool slightly. Whip cream until stiff; add sour cream, gelatin mixture and almond extract. Turn into a 4- to 6-cup mold and chill until set. Unmold and surround by fruit. Almond cream and fruit may be served with dessert plates and forks, or guests may spread molded mixture on thin sugar cookies.

Karen Mannes

Apple Crinkles

1 c. quick-cooking oats
1 c. flour
1 c. brown sugar (or a little less, if desired)
1/2 c. butter or margarine
3 to 4 c. chopped apples
1/2 c. white sugar
1/2 c. nuts (opt.)
1 to 2 tsp. cinnamon

Mix the first 4 ingredients as for pie pastry. Put 1/2 of the mixture on the bottom of an 8x8-inch pan. Spread apples, sugar, cinnamon and nuts over the mixture; add remaining crumb mixture. Bake at 350° for 40 to 45 minutes. Serve warm or cold, plain or with ice cream. Yield: 9 servings.

Janice Samuelson

Apple Crisp

5 Granny Smith apples
1 Jiffy yellow cake mix
2 T. sugar
1 T. cinnamon
1/4 c. margarine, melted

Peel apples and cut in slices; put into an 8x8-inch pan. Melt margarine; add dry cake mix, sugar and cinnamon. Mix together until crumbly. Top apples with crumbs. Bake at 350˚ for 35 to 40 minutes.

Kim Jordan

Apple Crisp

4 c. sliced apples
1/4 c. water
1 tsp. cinnamon
1/2 tsp. salt
1 c. sugar
3/4 c. flour
1/3 c. soft margarine

Place apples in a greased 8-inch square pan. Mix together the water, cinnamon and salt; pour over apples. Use a pastry blender to mix together the sugar, flour and margarine; spread on top of apple mixture. Bake, uncovered, at 350˚ for 40 minutes.

Sandee Bodholdt

Apple Crisp Pudding

6 to 8 apples, peeled, cored & sliced
1/2 c. butter
1 tsp. cinnamon
1/2 c. water
1 c. sugar
1/4 tsp. salt
3/4 c. flour
Brown sugar

Place apples in a buttered 9x9-inch pan. Mix water and cinnamon and pour over apples; sprinkle with brown sugar. Mix butter, sugar, salt and flour until crumbly; spread over apple mixture. Bake at 350˚ for 25 to 30 minutes.

Note: I also add brown sugar to bottom of pan before adding apples to pan.

Lucille Kilmer

Apple Crunch

5 to 6 med.-size apples, peeled & sliced
1 c. flour
1 c. sugar
1 egg
1 tsp. baking powder
1/4 tsp. salt

Arrange apple slices in an 8-inch square baking dish or pan. Sprinkle with a small amount of sugar and cinnamon; dot with butter or margarine. Sift the flour; add sugar, salt and baking powder. Add egg and mix until crumbly. Sprinkle over apples. Bake at 350˚ for about 40 minutes (I test for doneness with a toothpick).

Serve warm or cold. Good with Cool Whip.

Billie Watertor

Apple Fritters

1 1/2 c. all-purpose flour
1 T. sugar
2 tsp. baking powder
1/2 tsp. salt
Hot salad oil
2 eggs, beaten
2/3 c. milk
1 T. oil
3 c. peeled, finely-chopped apples
Powdered sugar

Combine dry ingredients in a bowl. Add eggs, milk, salad oil and apples; stir just until moist. Drop batter by spoonfuls into 1/2-inch of hot oil. Cook until golden brown (about 3 to 4 minutes on each side). Drain on paper towels. Roll fritters in powdered sugar. Yield: 3 dozen.

Roselynn Boyles

Angel Dessert

14 oz. marshmallows (53 to 54)
1/2 c. frozen orange juice, undiluted
1 pt. whipping cream, whipped, or 8 oz. Cool Whip
1 c. ginger ale
1/2 angel food cake, cubed
Green food coloring

Dissolve marshmallows in orange juice over low heat until melted. Add ginger ale and food coloring. Put in refrigerator until slightly firm. Add whipped cream to marshmallow mixture. Put a thin layer of mixture into a 9x13-inch pan. Place cake pieces on top, then pour remaining marshmallow mixture over cake. Refrigerate until firm.

Mary Cox

Apple Dumplings

2 c. sugar
2 c. water
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 c. butter or margarine
3 or 4 apples
2 c. flour
1 tsp. salt
2 tsp. baking powder
3/4 c. Crisco
1/2 c. milk

Mix sugar, water, cinnamon and nutmeg; heat slowly on stove. When hot, add butter and stir. Pare and core apples. Cut in small pieces as you would for a pie. Sift flour, salt and baking powder; cut in shortening. Add milk, all at once, and stir until moistened. Roll out 1/4 inch thick and cut into 6 (5-inch) squares. Arrange apples on each square. Sprinkle generously with additional sugar and cinnamon and dot with butter. Fold corners to center and pinch ends together. (Don't worry if the dough starts to fall apart—just take the dumpling in your hands and mold it as you would a popcorn ball.) Place in an ungreased 9x13-inch baking pan. Pour the syrup over them (it will look as if they are sitting in cinnamon water). Bake at 375˚ for 30 to 35 minutes. Serve warm with ice cream or cream.

Juanita Dunn

Berry Slump

Enough fresh fruit to fit in a 9"x9" pan
1/2 c. sugar
1 c. flour
1/2 tsp. salt
2 tsp. baking powder
4 T. sugar
2 T. butter
1/2 c. milk

Mix fruit and 1/2 cup sugar; put into a 9x9-inch pan. Dot with butter. Mix remaining ingredients and spread over fruit mixture. Bake at 350˚ for 30 to 45 minutes, or until heated through and browned on top.

I use blueberries, raspberries or cherries.

Lucille Kilmer

Blueberry Dessert

16 crushed graham crackers
1/2 c. white sugar
1/4 c. melted butter

Mix together. Pat into a 9x9-inch pan.

2 eggs
1/2 c. sugar
1 tsp. vanilla
1 (8 oz.) pkg. Philadelphia cream cheese

Beat together and spread over crust. Bake at 375° for 25 minutes. Cool. Pour 1 can of blueberry pie filling over top; garnish with Cool Whip. Yield: 8 servings.

Note: Can be made the day before.

Margaret Paulson

Butterscotch Dumplings

SYRUP:
1 1/2 c. sugar
2 T. butter
1/8 tsp. salt
2 c. hot water

DUMPLINGS:
1 1/2 c. flour
2 1/2 tsp. baking powder
3 T. sugar
1/4 tsp. salt
3 T. butter
1/2 c. chopped nuts
3/4 c. milk

Syrup: Heat 1/2 cup of the sugar in a skillet until it melts to a golden brown syrup. Add butter, salt and remaining sugar. Add hot water gradually, stirring constantly. Heat to boiling and cook until sugar is dissolved, about 10 minutes, stirring frequently.

Dumplings: Sift flour, baking powder, sugar and salt together. Cut in butter with a pastry blender. Add nuts. Stir in milk, all at once, mixing only enough to moisten flour.

Drop by teaspoon into gently boiling syrup. Cover tightly and simmer gently for 12 to 15 minutes, without removing cover. Yield: 6 servings.

Lee Jordan Carstens

Cherry Dessert

1 can cherry pie filling
1 (12 oz.) can crushed pineapple, drained
2 T. cornstarch
1/2 c. sugar
1 T. red food coloring
1 (3 oz.) pkg. raspberry Jello
1 c. nuts, chopped
1 c. flour
1/2 c. oleo
1 c. nuts, chopped

Combine the first 5 ingredients; cook until thick. Add raspberry Jello and 1 cup of nuts. Cool. For bottom crust, mix flour, oleo and 1 cup chopped nuts; mix until crumbly. Press into a greased 9x13-inch baking dish. Bake at 350˚ for 15 to 20 minutes. Top with raspberry mixture when cool. Top with whipped cream.

Norma Downs

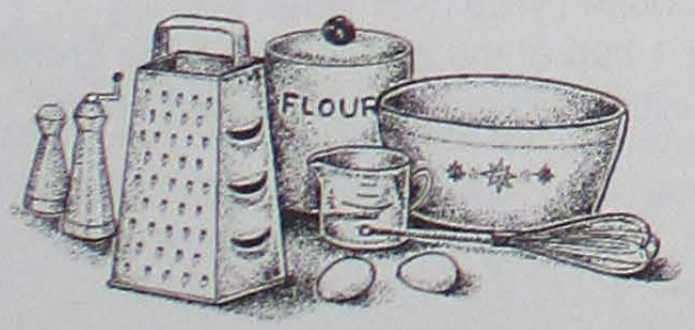
Cherry Dessert

1 can cherry pie filling
1 box white or yellow Jiffy cake mix
1/2 stick margarine
1/2 c. chopped nuts

Place the cherry pie filling into a 9x9-inch pan. Sprinkle dry cake mix over pie filling. Melt the margarine and pour over cake mix. Top with the chopped nuts. Bake at 350˚ for 30 minutes.

Top with vanilla ice cream or Cool Whip.

Rose Heubner



Chocolate Turtle Cheesecake

2 c. vanilla wafer crumbs
6 T. margarine, melted
1 (14 oz.) bag caramels
5 oz. evaporated milk
1 c. chopped, toasted pecans
16 oz. cream cheese, softened
1/2 c. sugar
1 tsp. vanilla
2 lg. eggs
1/2 c. semi-sweet chocolate chips, melted

Combine crumbs and margarine. Press onto the bottom and sides of a 9-inch springform pan. Bake at 350° for 10 minutes. In a 1 1/2-quart saucepan, melt unwrapped caramels with the evaporated milk over low heat, stirring frequently, until smooth. Pour over crust; top with pecans. Combine cream cheese, sugar and vanilla. Mix on medium speed until well blended. Add eggs, one at a time, mixing well. Blend in chocolate. Pour over pecans. Bake at 350° for 40 minutes. Loosen cake from pan. Cool before removing rim of pan. Chill.

To roast pecans, put in a 350° oven for 10 minutes.

Note: I set the cheesecake pan in a jellyroll pan with 1/2 inch of water, to bake. This prevents cracking of the cheesecake.

Kim Jordan

Cream Puff Dessert

1 stick margarine
1 c. water
1 c. flour
4 eggs
1 lg. pkg. instant vanilla pudding
3 c. cold milk
1 (8 oz.) pkg. cream cheese

Bring to boil, the margarine and water. Add flour all at once; mix well. Remove from heat. Add eggs, one at a time, beating well after each addition. Bake in a 9x13-inch pan at 400° for 40 to 45 minutes, until golden brown (crust will be lumpy when baking). Cool. Mix pudding and milk; blend in cream cheese. Spread pudding mixture over baked crust; top with Cool Whip. Drizzle chocolate syrup over when serving.

Note: If you mix 1 cup of the pudding with the cream cheese, it will be smoother. Refrigeration will make this dessert soggy.

Margaret Routh

Cream Puff Dessert

1 c. water
1 stick oleo
1 c. flour
4 eggs
1 lg. pkg. instant vanilla pudding
3 c. milk
1 (8 oz.) pkg. cream cheese
Cool Whip
Chocolate syrup (opt.)

Mix water and oleo; bring to a boil. Add flour. Cool. Add eggs, one at a time. Spread mixture into a 9x13-inch pan. Bake at 400° for 30 minutes.

For filling, beat together the pudding mix, milk and cream cheese in a large mixing bowl; spread over crust. Top with Cool Whip; may sprinkle with chocolate syrup (optional). (I don't use the syrup on top.)

Note: Needs to be refrigerated.

Good and easy.

Mildred Ely

Cream Puff Dessert

1 c. water
1/2 c. butter (no substitutes)
1 c. all-purpose flour
4 eggs

FILLING:
1 (8 oz.) pkg. cream cheese, softened
3 1/2 c. cold milk
2 (3.9 oz.) pkg. instant chocolate pudding

TOPPING:
1 (8 oz.) ctn. frozen whipped cream, thawed
1/4 c. milk chocolate ice cream topping
1/4 c. caramel ice cream topping
1/3 c. chopped almonds

In a saucepan over medium heat, bring the water and butter to a boil. Add flour, all at once; stir until a smooth ball forms. Remove from heat and let stand for 5 minutes. Add the eggs, one at a time, beating well after each addition. Beat until smooth. Spread into a greased 9x13-inch baking dish. Bake at 400° for 30 to 35 minutes, or until puffed and golden brown. Cool completely on a wire rack.

Meanwhile, in a mixing bowl, beat cream cheese, milk and pudding mix until smooth. Spread over puff. Refrigerate for 20 minutes.

Spread with whipped topping; refrigerate until serving. Drizzle with chocolate and caramel toppings; sprinkle with almonds. Store in refrigerator.

Zella Studer

Custard Bread Pudding

2 eggs
2 c. milk
1 c. sugar
1 T. butter or margarine, melted
1 tsp. cinnamon
10 slices day-old bread (crusts removed), cut into 1/2" cubes
1 c. raisins

SAUCE:
2/3 c. sugar
2 T. flour
1 c. water
7 T. butter or margarine
1 tsp. vanilla

Combine eggs, milk, sugar, butter and cinnamon. Add bread cubes and raisins; mix well. Pour into a greased 7x11x2-inch baking dish. Bake 50 to 60 minutes, or until a knife inserted near center comes out clean.

In a saucepan, combine sugar, flour and water until smooth; add butter. Bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from heat; stir in vanilla.

Serve warm or cold over pudding. Yield: 8 servings.

Jeanette Judd

Date Pudding

1 c. chopped pecans
1 c. chopped dates
1 c. flour
1 c. sugar
2 tsp. baking powder
1/2 c. milk

TOPPING:
1 c. brown sugar, packed
1 tsp. butter
2 c. water

Sift flour, sugar and baking powder; add milk, dates and nuts. Spread in a greased 9x13-inch baking dish.

Topping: Mix ingredients and warm on low heat until sugar is completely dissolved and butter is melted. Pour topping over mixture in pan.

Bake at 350° for 45 minutes. Cool. Cut in squares; serve with whipped cream.

Juanita Dunn

Dessert

1 box yellow cake mix (with pudding in mix)
1 sm. can mandarin oranges, drained (save liquid to mix with cake liquid)

FROSTING:
8 oz. Cool Whip
1 sm. can crushed pineapple, not drained
1 sm. box instant vanilla pudding mix

Mix according to directions on cake mix box. Include mandarin orange liquid with water necessary to fill amount of liquid required. Add whole orange sections last. Beat well. Bake in a 9x13-inch pan for 25 to 30 minutes. Cool well before frosting.

Frosting: Mix instant pudding mix with the crushed pineapple and juice; fold into the Cool Whip. Spread on cooled cake. Refrigerate until serving time.

Jean McClugage

Easy Baked Apples

6 apples
Raisins
1/2 c. sugar
3 T. flour
3 T. butter
1 c. water
Cinnamon (to sprinkle on apples)

Core apples and fill with raisins. Cover with 1 or 2 batches of combined sugar, flour, butter and water; sprinkle with cinnamon. Bake at 350˚ for 1 hour.

Fred Lewis

Fruit Cocktail Dessert

1 c. sifted flour
1 c. sugar
1 tsp. salt
1 tsp. baking soda
1 beaten egg
1 (No. 2) can fruit cocktail

TOPPING:
1/2 c. brown sugar
1/2 c. chopped nuts

Mix the first 6 ingredients. Place in a greased 8x8x2-inch pan.

Topping: Mix brown sugar and nuts. Sprinkle on top of fruit cocktail mixture.

Bake at 350˚ for 45 minutes.

Great when served warm, topped with ice cream.

Sandy Johnson

Fruit Cocktail Quickie

1 (15 1/4 oz.) can fruit cocktail
1 (3.4 oz.) pkg. instant vanilla pudding
1 (8 oz.) ctn. yogurt (orange, peach, lemon or compatible flavor)
1/2 c. nuts (opt.)
1 c. mini marshmallows (opt.)

Pour the can of fruit cocktail and juice into a 1 1/2-quart bowl. Empty the package of instant vanilla pudding over the fruit cocktail. Stir gently until the pudding mix is completely mixed with the fruit cocktail (mixture will thicken). Fold in the yogurt, nuts and marshmallows. Set aside for 10 minutes. It's ready to serve! Yield: 4 generous servings.

So good, so easy, and so quick. It's one of Gress' favorite desserts.

Edith Rogers

Fruit Pizza

1 tube Pillsbury refrigerated cookie dough
8 oz. cream cheese
1 med. ctn. Cool Whip
1/2 c. orange juice
3 T. lemon juice
1/2 c. sugar
2 T. cornstarch
Assorted fresh fruits

Spread cookie dough onto a pizza pan. Bake at 350° for 15 to 20 minutes. Mix cream cheese and Cool Whip until smooth and spread on cooled crust. Slice assorted fruits and arrange on pizza (we like strawberries, bananas, kiwi, peaches and grapes). Mix orange juice, lemon juice, sugar and cornstarch; cook until thick. Drizzle this over fruit. Refrigerate.

Karen Osenbaugh

Planning your work is good, but doing it is always better.

Fruit Platter Pizza

1 (18 oz.) pkg. refrigerated slice & bake sugar cookie dough
1 (8 oz.) pkg. cream cheese
1 sm. (4 oz.) ctn. whipped topping
1 pt. fresh strawberries
2 to 3 bananas, sliced
1 (1 lb.) can sliced peaches, drained
1 (8 oz.) can pineapple chunks, drained, or 1 kiwi, peeled & sliced

ORANGE SAUCE:
1/2 c. sugar
1 T. cornstarch
1/2 c. orange juice
2 T. lemon juice
1/4 c. water
1/2 tsp. grated orange peel
Dash of salt

Cut cookie dough into 1/4-inch slices. Arrange dough slices on a lightly-greased round pan to make crust. Beginning 1/4 inch from edge of pan, arrange slices, slightly overlapping; press lightly to seal. Bake at 350° for 10 to 12 minutes. Crust is done when slightly browned. Blend cream cheese with whipped topping; spread over cooled crust.

Orange Sauce: Cook all ingredients, except orange peel, together over medium heat, until thick. Remove from heat and add orange peel. Cool. Arrange fruit on top of cream cheese mixture, then spoon orange sauce over fruit. Refrigerate until serving.

Janet Tryon

Grandma Betty's Candied Apples

1 c. sugar
2 T. flour
1 tsp. cinnamon
1/4 c. butter
1/4 c. Red Hots
1 c. water
4 apples

Halve apples and remove cores. Place apple halves, face up, in a baking dish and dot with butter. Combine sugar, flour and cinnamon; sprinkle over apples. Melt the Red Hots in the (boiling) water; pour over all. Bake at 350° for 30 minutes. Turn apples over and bake an additional 30 minutes.

Karen Osenbaugh

Grandma Weanie's Apple Dumplings

1 c. flour
1 T. sugar
2 tsp. baking powder
1/2 tsp. salt
3 T. shortening
1/2 c. milk
1 c. water
1 c. sugar
1 T. flour
1/4 tsp. salt
1 T. butter

Combine the first 6 ingredients to make a soft dough. Roll out in a rectangle on a floured board. Cover with 4 finely-chopped apples. Sprinkle with 4 tablespoons sugar and 1 tablespoon cinnamon; dot with butter. Roll up, then cut in 1-inch slices. Place in a buttered baking dish. Put the remaining ingredients into a pan; bring to a boil. Pour over the apple dumplings. Bake at 350˚ for 40 minutes.

Karen Osenbaugh

Ice Cream Sandwich Dessert

19 ice cream sandwiches
1 (12 oz.) ctn. frozen whipped topping, thawed
1 jar hot fudge ice cream topping
1 c. salted peanuts

Cut 1 ice cream sandwich in half. Place whole sandwiches on the bottom of an ungreased 9x13x2-inch pan. Use the sandwich halves to finish one end of pan. Spread 1/2 of the whipped topping on top. Spoon 1/2 of the fudge topping onto the whipped topping; sprinkle with 1/2 of the peanuts. Repeat layers. Cover and freeze. Remove 20 minutes before serving; cut into squares. Yield: 12 to 15 servings.

Barb Van Slyke

Jiffy Dessert

1 can fruit pie filling (cherry, apple or blueberry)
1 box white or yellow Jiffy cake mix
1/2 c. chopped pecans
1/4 c. melted margarine

Put the pie filling in the bottom of a 9x9-inch cake pan and spread out evenly. Sprinkle the dry cake mix evenly over the fruit. Drizzle the margarine over the cake mix and top with nuts. Bake at 350˚ for 30 to 35 minutes. Serve with a dip of vanilla ice cream.

I prefer the white cake mix with the cherry and blueberry filling, and the yellow cake mix with the apple filling.

Juanita Dunn

Lemon Lust

1 c. flour
1 stick margarine, very soft
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese, very soft
1 c. Cool Whip
2 (3 1/2 or 3.4 oz.) pkg. instant lemon pudding
3 c. milk
1 lg. ctn. Cool Whip

Mix flour and margarine; press into a 9x13-inch pan. Bake at 350° for 15 minutes. When crust is cool, mix the cream cheese, powdered sugar and 1 cup of Cool Whip; spread on crust. Beat together the pudding mixes and milk until thick; spread over cream cheese mixture. Frost with Cool Whip. Keep chilled.

Variation: May sprinkle chopped nuts over top.

Note: This recipe can be made a day ahead.

Ethel Locke

Macaroon Frozen Dessert

10 coconut macaroon cookies
2 lg. ctn. Cool Whip
1/2 c. pecans
3 pt. sherbet (any flavor)

Crush the macaroons and add to Cool Whip and pecans. Put 1/2 of the mixture into a 9x13-inch pan. Layer the sherbet; freeze. Layer the rest of the Cool Whip mixture. Freeze.

Harriet Patterson

Microwave Apple Crisp

5 c. sliced apples

Mix with:
1 c. sugar
A pinch of salt
3/4 tsp. cinnamon
1 1/2 T. flour

Soften:
1/4 c. margarine

Add:
1/2 c. sugar
1 c. flour

Put apples mixed with sugar, cinnamon, salt and flour into a 9-inch square baking dish. Mix the oleo, sugar and flour until crumbly; sprinkle on top of apples. Microwave 16 minutes on FULL POWER, turning dish every 4 minutes. Serve warm or cold with whipped topping or ice cream. Yield: 8 servings.

Jane Simon

Mom's Rhubarb Dessert

5 c. flour
4 tsp. sugar
1/2 tsp. salt
1/2 tsp. baking powder
1 3/4 c. shortening
2 egg yolks
Cold water
4 eggs
4 c. sugar
4 T. butter
4 T. lemon juice
10 slices bread, cubed
6 c. sliced rhubarb

Pastry: Combine the first 4 ingredients; cut in shortening. Place egg yolks in a cup; beat with a fork until smooth. Blend in enough cold water to make 1 scant cupful; sprinkle on dry ingredients. Toss with a fork to make a soft dough. Roll 1/2 of the dough into a rectangle (if you roll between sheets of waxed paper, it handles easier). Place on cookie sheet.

Filling: Mix eggs, sugar, butter, lemon juice and bread. Put 1/2 of this batter on crust. Add rhubarb; spread remaining batter.

Put remaining crust on top and seal edges. Bake at 450˚ for 10 minutes, then at 350˚ for 40 minutes.

Karen Osenbaugh

Oreo Delight

20 Oreo cookies, divided
1/2 gal. ice cream (any flavor)
8 oz. cream cheese
1 c. Cool Whip
1 c. powdered sugar
1 jar hot fudge topping

Line the bottom of a plastic container (8 to 10 inches in diameter by 2 to 3 inches high) with 12 coarsely-crushed Oreo cookies. Slice ice cream and smooth on top of Oreo cookies. Put in freezer. Mix together the cream cheese, Cool Whip and powdered sugar. Spread this mixture over the ice cream; sprinkle top with 8 crushed Oreo cookies. To serve, drizzle with hot fudge topping. Freeze for several hours before serving.

Kim Jordan

Peach Cobbler

1 stick butter
3/4 c. flour
Dash of salt
2 tsp. baking powder
3/4 c. milk
2 c. sugar, divided
2 c. peaches (fresh or canned), drained

Melt butter in a 6x10-inch baking dish cobbler will be baked in. Mix peaches with 1 cup of the sugar. Blend together the remaining 1 cup of sugar, the flour, salt, baking powder and milk. Pour over the melted butter. Do not stir! Spoon peaches on top. Bake at 350˚ for 1 hour, or until browned.

Variation: Raspberries or blackberries may be substituted for peaches.

Joan Peterson

Peach Cobbler

1/2 c. butter or margarine
1 c. flour
1 c. sugar
2 tsp. baking powder
1/8 tsp. salt
3/4 c. milk
3 to 4 c. fresh peaches, peeled & sliced (about 7 peaches)
1/4 c. sugar

Melt butter in a 9x13-inch baking dish. Mix together the flour, sugar, baking powder, salt and milk. Pour over melted butter. Do not stir. Place peach slices on top and pour any juice over the top. Sprinkle sugar over the peaches (if desired, you can add 1 teaspoon of cinnamon to the sugar). Bake at 350˚ for 35 to 45 minutes, until top is lightly browned.

This is great served warm with homemade vanilla ice cream!

Susan Campbell

Peach Cobbler

2 c. flour
1 c. sugar
3 tsp. baking powder
1/4 tsp. salt
1 c. milk
1 (29 oz.) can sliced peaches, drained (reserve syrup)

SYRUP:
1/2 c. brown sugar
4 T. margarine
Syrup from peaches

Mix the flour, sugar, baking powder and salt together well. Stir in milk until just blended. Spread in a greased 9x13-inch cake pan; top with peaches.

Syrup: Heat syrup from peaches with brown sugar and margarine; pour over peaches.

Bake at 350˚ for 30 to 40 minutes.

Susan Doyle

Pudding Dessert

1 box chocolate graham crackers
2 boxes vanilla pudding
3 c. milk
1 lg. ctn. Cool Whip
1 can chocolate frosting

Cover the bottom of a 9x13-inch pan with chocolate graham crackers. Combine pudding, milk and Cool Whip; spread on graham crackers. Cover with another layer of graham crackers. Heat the can of chocolate frosting in microwave for 15 seconds. Spread over the graham crackers. Chill in refrigerator overnight.

Sandee Bodholdt

Pumpkin Dessert

1 (30 oz.) can pumpkin pie filling mix
2/3 c. Carnation evaporated milk
2 lg. eggs, beaten
1 box yellow cake mix
1/2 c. melted margarine
1/2 c. chopped pecans

Mix pumpkin, milk and eggs in a large bowl. Pour into a buttered 9x13-inch pan. Blend together the cake mix and melted margarine; sprinkle over pumpkin mixture. Sprinkle with pecans. Bake at 350˚ for 1 hour. Cool thoroughly, then cut into squares. Serve with Cool Whip.

Juanita Dunn

Pumpkin Roll Dessert

3 eggs
1 c. sugar
2/3 c. pumpkin

Sift:
1 tsp. baking soda
1/2 tsp. cinnamon
1 tsp. salt
3/4 c. flour

FILLING:
1 c. 10X sugar
8 oz. cream cheese
2 T. margarine
1 tsp. vanilla

Mix all non-filling ingredients together. Put on a greased cookie sheet lined with greased waxed paper. Sprinkle 1/2 cup nuts on top (optional). Bake at 375˚ for 15 minutes. Turn out onto a tea towel powdered with 10X sugar. Roll up from long side. Cool 20 minutes, then unroll. Spread with filling; re-roll. Chill or freeze. Slice and serve.

Susan Simpson

Quick Peach Cobbler

FILLING:
1 c. sugar
2 T. cornstarch
1/4 tsp. nutmeg
4 c. peaches, peeled & sliced

COBBLER:
1 c. all-purpose flour
1/4 c. sugar
1 tsp. baking powder
1/4 tsp. salt
1/4 c. butter, softened
1 egg, slightly beaten
3 T. milk

Heat oven to 400˚.

Filling: Stir together the sugar, cornstarch and nutmeg in a large bowl. Add peaches; toss gently to coat. Place in an 8-inch square baking pan.

Cobbler: Stir together the flour, 3 tablespoons of sugar, baking powder and salt in a medium bowl. Cut in butter until crumbly. Stir in egg and milk just until dry ingredients are moistened. Drop 9 equal portions of dough onto peaches; sprinkle with remaining sugar. Bake for 35 to 40 minutes, or until golden brown and bubbly around the edges.

Serve with whipped cream or ice cream.

Jan Avey

Raspberry Swirl

3/4 c. graham cracker crumbs
3 T. melted butter
2 T. sugar
3 eggs, separated
1 c. sugar
1 (8 oz.) pkg. cream cheese
1/8 tsp. salt
1 c. heavy cream, whipped, or 3/4 (1 lg.) ctn. Cool Whip
1 (10 oz.) pkg. partially-thawed red raspberries

Combine graham cracker crumbs, butter and sugar; press into a 9x13-inch pan. Bake at 350˚ for 8 minutes. Beat egg yolks until thick; add cream cheese, 3/4 cup sugar and salt. Beat until thoroughly mixed. Beat egg whites until they form stiff peaks. Add the remaining 1/4 cup of sugar and beat. Fold egg whites into whipped cream or Cool Whip, then fold in cheese mixture. Crush red raspberries to a pulp. Gently swirl 1/2 of the mixture into cheese filling. Pour mixture onto crust. Spoon rest of raspberry pulp on top; swirl into mixture. Freeze.

Karen Mannes

Rhubarb Dessert

CRUST:
1 c. flour
1/2 c. margarine
5 T. powdered sugar

TOPPING:
2 eggs
1/4 c. flour
1 1/2 c. sugar
2 c. chopped rhubarb
1/8 tsp. salt

Crust: Mix together the ingredients and spread with fingers in a 9-inch pan. Bake at 350˚ for 15 minutes.

Topping: Beat eggs, adding flour and sugar gradually as you continue beating. Fold in rhubarb and salt. Pour over hot crust (don't spread or you'll break the crust). Bake at 350˚ for 35 minutes.

Really good!

Virginia Schoeneman

Rhubarb Dream Dessert

1 c. flour
5 T. powdered sugar
1 stick oleo
2 beaten eggs
1 c. sugar
1/4 c. flour
1/2 tsp. salt
3 to 4 c. chopped rhubarb

Mix together the first 3 ingredients; press into a 7x11-inch pan. Bake in a 350˚ oven for about 12 minutes. Remove from oven.

Topping: Mix together remaining ingredients (eggs, sugar, flour, salt and rhubarb); pour onto hot crust. Return to oven and bake until rhubarb is done, about 45 minutes. Top will be a golden color.

Variation: May add a little nutmeg or vanilla to the topping if you like that flavoring

A great dessert!

Betty Shearer

Success comes in cans - failure in can't.

Rhubarb Torte

2 c. graham cracker crumbs
1/4 c. melted butter or margarine
1/4 c. sugar
6 c. sliced rhubarb
3 to 4 T. cornstarch (4 1/2 T. if rhubarb is frozen)
1 1/4 c. sugar
3/4 c. water
1 1/2 c. mini marshmallows
1 med. ctn. Cool Whip (no substitutions)
2 c. milk
1 (3 3/4 oz.) pkg. instant vanilla pudding

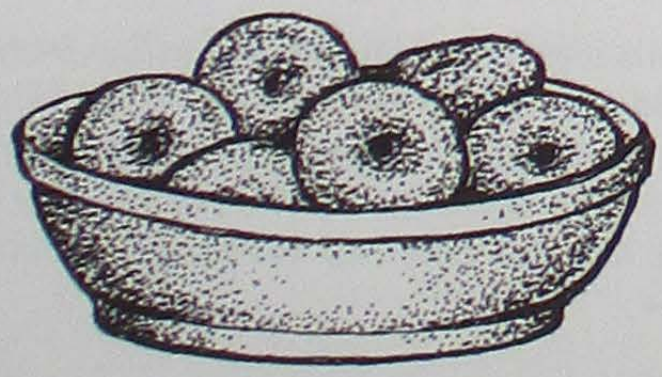
To make crust, mix cracker crumbs, melted butter and sugar. Reserve 1/4 cup of mixture for topping, then press remaining mixture into a 9x13-inch pan. Bake at 350˚ for 8 to 10 minutes. Cool. Cook rhubarb, cornstarch, sugar and water in a 2-quart saucepan over low heat for 5 minutes, until thickened. Remove from heat. Add a few drops of red food coloring, if desired. Cool. Spoon over crust.

Fold marshmallows into Cool Whip; spread over rhubarb mixture. Prepare vanilla pudding according to directions, using the 2 cups of milk. Spread over marshmallow mixture; sprinkle reserved crumbs on top. Chill. Put into refrigerator for 4, or more, hours. Yield: 15 to 18 servings.

Note: To hurry the recipe along, cook rhubarb mixture first, as it takes the longest to cool.

Very good.

Maxine Thomason



Snowflake Pudding

1 c. sugar
1 env. unflavored gelatin
1/2 tsp. salt
1 1/4 c. milk
1 tsp. vanilla
1 1/3 c. flaked coconut
2 c. whipping cream

Thoroughly mix the sugar, gelatin, salt and milk. Stir over medium heat until gelatin and sugar dissolve (do not boil). Chill until partially set. Add vanilla and coconut, then whipped cream. Chill until firm, at least 4 hours. Serve with warm raspberry sauce. Yield: 12 servings.

RASPBERRY SAUCE:
Thaw and crush:
1 (10 oz.) pkg. frozen raspberries

Combine with:
1 1/2 tsp. cornstarch

Add:
1/2 c. currant jelly

Bring to a boil; stir until clear and slightly thick. Cool. Warm again before serving.

Jo Rensink

Strawberry Dessert

FIRST LAYER:
1/4 c. chopped pecans
1 c. margarine or butter
1 1/2 c. flour

SECOND LAYER:
8 oz. cream cheese, softened
3/4 c. sugar

THIRD LAYER:
2 pkg. strawberry Jello
2 boxes frozen strawberries
2 1/2 c. boiling water

First Layer: Mix and press into a 9x13-inch pan. Bake at 350° for 15 minutes. Cool.

Second Layer: Mix ingredients well. Fold in 8 ounces of Cool Whip; mix with a mixer. Spread over crust layer.

Third Layer: Mix and let partially set; pour over second layer. Can top with Cool Whip.

Keeps well.

Marvel Aurand

Tapioca Pudding

4 c. water
1 c. baby Pearl tapioca
3 oz. dry Jello (any flavor)
1/2 tsp. salt
1 c. sugar
1 c. Cool Whip
Fruit of your choice

Bring water and salt to a boil in a large, heavy pan; add tapioca. Simmer slowly in covered pan until balls are clear (about 20 minutes). Add Jello and sugar; stir until dissolved. Place in refrigerator overnight. When cold, add Cool Whip and fruit. Yield: 12 to 15 servings.

Served on the Kalona, IA tour.

Mary Anne Silence

Tiramisu Toffee Dessert

1 (10 3/4 oz.) pkg. frozen Sara Lee pound cake, thawed & cut into 9 slices
3/4 c. cold strong coffee
1 c. sugar
1/2 c. chocolate-flavored syrup
1 (8 oz.) pkg. cream cheese, softened
2 c. heavy whipping cream
2 (1.4 oz.) bars, or 6 mini bars chocolate-covered English toffee candy, chopped

Arrange cake slices on the bottom of a 7 x 11 x 1 1/2-inch rectangular baking dish, cutting slices, if necessary, to cover bottom of dish. Drizzle coffee over cake. Beat sugar, chocolate syrup, cream cheese and whipping cream in a large bowl with an electric mixer on medium speed, until light and fluffy. Spread whipped cream mixture over cake; sprinkle with candy. Cover and refrigerate at least 1 hour to set dessert and blend flavors. Yield: 12 servings.

Preparation time: 15 minutes.

Roselynn Boyles

Toffee Crunch Ice Cream Bowls

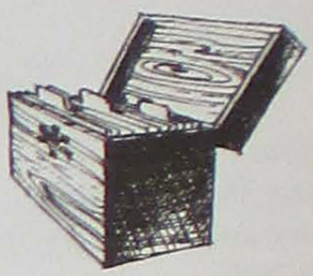
2 c. coffee ice cream
3 English toffee-flavored candy bars, crushed (Heath)
4 waffle-cone bowls
Chocolate ice cream topping

Scoop ice cream into 4 balls; freeze until firm. Roll ice cream into crushed toffee bars; freeze until firm. To serve, place ice cream balls in waffle bowls. Drizzle topping over ice cream. Yield: 4 servings.

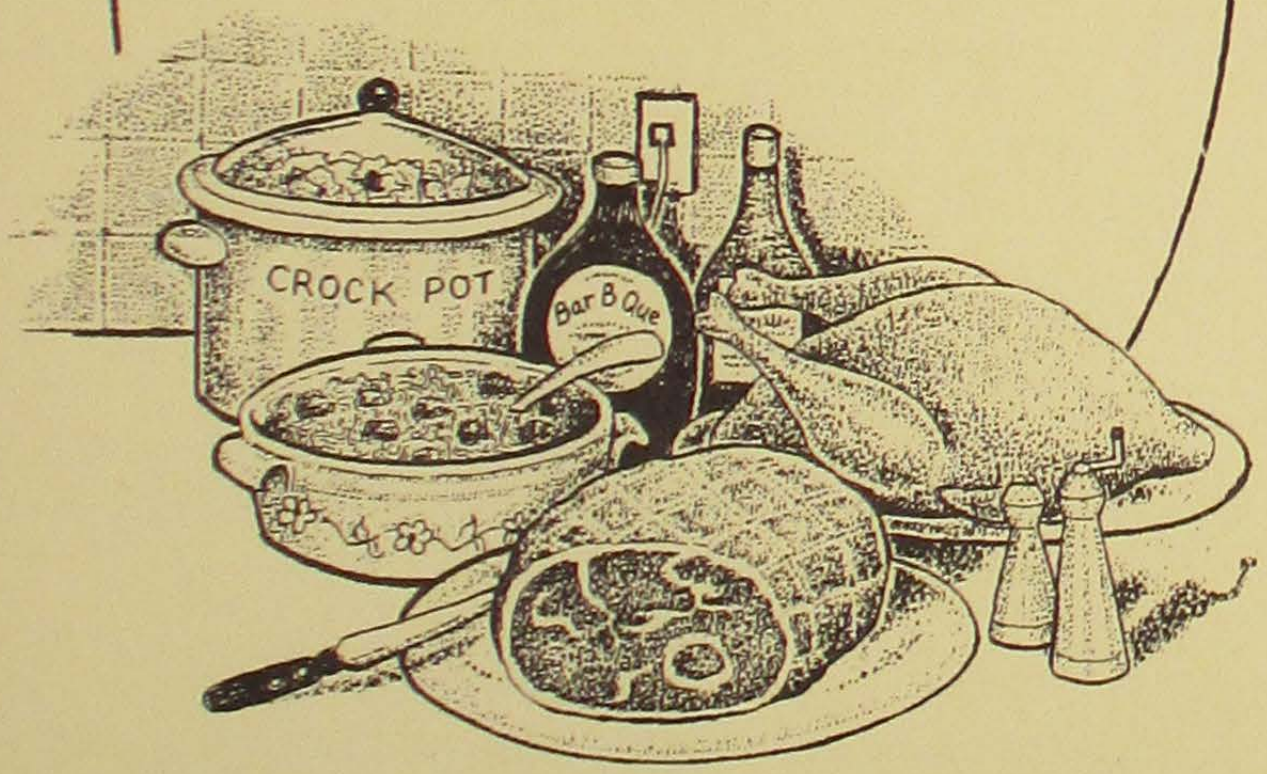
Note: I double this as long as I am doing it, and can be done in advance. I like the Starbuck's coffee ice cream as it has more of a true coffee flavor.

Jo Durlam

Notes & Recipes



Entrées



MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hrs.) (325°)	Internal Temp.
BEEF			
Standing Rib Roast (10-inch ribs)	4	1 3/4	140° (rare)
Allow 30 min. longer for 8-inch cut		2	160° (medium)
		2 1/2	170° (well done)
	8	2 1/2	140° (rare)
		3	160° (medium)
		4 1/2	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2 1/2	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3 1/4	160° (medium)
		4	170° (well done)
Rolled Rump	5	2 1/4	140° (rare)
		3	160° (medium)
		3 1/4	170° (well done)
Sirloin Tip	3	1 1/2	140° (rare)
Roast only if high		2	160° (medium)
quality, otherwise braise		2 1/4	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3 1/2	180° (well done)
	8	4	175° (medium)
		4 1/2	180° (well done)
VEAL			
Leg (piece)	5	2 1/2 - 3	170° (well done)
Shoulder	6	3 1/2	170° (well done)
Rolled Shoulder	3-5	3 - 3 1/2	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temp.	Approx. Total Roasting Time
TURKEY	6-8 lbs.	325°	2 1/2 - 3 hrs.
	8-12 lbs.	325°	3 - 3 1/2 hrs.
	12-16 lbs.	325°	3 1/2 - 4 hrs.
	16-20 lbs.	325°	4 - 4 1/2 hrs.
	20-24 lbs.	325°	5-6 hrs.
CHICKEN	2 - 21/2 lbs.	400°	1 - 1 1/2 hrs.
(Unstuffed)	2 1/2 - 4 lbs.	400°	1 1/2 - 2 1/2 hrs.
	4-8 lbs.	325°	3-5 hrs.
DUCK	3-5 lbs.	325°	2 1/2 - 3 hrs.
(Unstuffed)			

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

Entrées

Beef

American Chow Mein

1 lb. hamburger
1 lg. onion
1 c. chopped celery
1/2 c. raw rice
1 can chicken gumbo soup
1 can mushroom soup
1 1/2 T. soy sauce
1 pkg. chow mein noodles

Brown hamburger and onion. Add the celery, raw rice, both cans of soup and soy sauce. Pour contents into a 1 1/2-quart casserole. Bake at 350° for 1 hour. Serve over warmed chow mein noodles. Yield: 4 to 6 servings.

A green salad and a fruit dessert should go well with this.

Virginia Schoeneman,
Kitchen Klatter Magazine, 1961

Barbecued Brisket

Beef brisket
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic salt
1 tsp. onion salt
1/2 tsp. celery salt
3 to 4 T. liquid smoke
1 btl. barbecue sauce

Place brisket, fat-side up, in a baking dish or pan. Sprinkle on salt, pepper, garlic salt, onion salt, celery salt and liquid smoke. Cover pan tightly with foil. Bake at 250° for 6 hours. Remove from oven. Pour off some of the grease if there is a lot. Remove layer of fat from top side of brisket. Pour the barbecue sauce over the meat. Re-cover with foil. Bake 1 more hour. Let brisket rest 10 minutes after removing from oven. Slice cross-grain.

Peg Pearce

BBQ Meat Balls

3/4 c. ground beef
3/8 c. oatmeal
1/2 c. milk
1 1/2 T. chopped onion
3/4 tsp. salt
Dash of pepper

Combine the above. Form into small balls. Bake at 350° for 20 minutes. Remove from oven; drain and cover with barbecue sauce.

SAUCE:
1 T. Worcestershire sauce
3 T. vinegar
2 T. sugar
1 c. catsup
1/2 c. water
5 to 6 T. chopped onion

Mix well and pour over meat balls. Bake an additional 45 minutes to 1 hour.

Barb Van Slyke

Barbecued Meat Balls

MEAT BALLS:
3 lb. ground beef
1 (12 oz.) can evaporated milk
1 c. oatmeal
1 c. cracker (soda) crumbs
2 eggs
1/2 c. chopped onion
1/2 tsp. garlic powder
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder

SAUCE:
2 c. catsup
1 c. brown sugar
1/2 tsp. liquid smoke
1/2 tsp. garlic powder
1/4 c. chopped onion

Combine meat ball ingredients and shape into walnut-sized balls. (Mixture will be soft.) Place meat balls in a single layer on waxed-paper-lined cookie sheets; freeze until solid. Store in freezer bags until ready to use.

Combine sauce ingredients. Place frozen meat balls in a 9x13-inch baking pan; pour on the sauce. Bake at 350° for 1 hour. Yield: 80 meat balls.

Marjorie Muench

Beef Stroganoff

2 lb. sirloin, cut into strips
2 T. butter or margarine
1/2 c. onion, chopped
1 (5 oz.) jar button mushrooms
8 oz. sour cream
1 (10 3/4 oz.) can tomato soup
1 T. Worcestershire sauce
6 to 8 drops Tabasco sauce
1/2 tsp. salt
1/4 c. red wine
Dash of pepper
Cooked noodles or rice

Melt butter in a large skillet over medium heat. Brown the meat in the melted butter with the onion. Drain the liquid from the mushrooms into a medium-sized mixing bowl and add the mushrooms to the meat as it browns. Combine the remaining ingredients (except for noodles or rice) with the mushroom liquid. Mix well. Pour over browned meat. Simmer, covered, over medium-low heat until tender, about 1 hour. Serve over noodles or rice.

Whenever I ask my daughters what they would like me to cook, this is their request!

Susan Campbell

Beef Tenderloin

1 beef tenderloin
1 slice of bacon

SAUCE:
3/4 c. red wine
2 T. butter
1/4 c. green onion
2 T. soy sauce
1 tsp. Dijon mustard
1 (4 oz.) can mushrooms

Put slice of bacon on top of tenderloin. Put into a 400˚ oven for 40 minutes, or until meat thermometer registers to rare. Adjust to whatever temperature you want your beef. Baste with the sauce while baking.

Jo Durlam

Bess's Brisket

1 (5 to 8 lb.) brisket
2/3 c. soy sauce
3 T. liquid smoke
1 clove garlic, minced
1/4 c. lemon juice

Marinate overnight. Cover loosely with foil and bake for 6 to 8 hours at 250˚.

Karen Osenbaugh

Bordeaux Beef

4 lb. top sirloin, cut in cubes
1 c. diced celery
1 c. diced onion
1 c. diced green pepper
1 c. diced apple
2 c. consommé
1 fifth Bordeaux red wine

Day Before: Salt, pepper and flour meat; brown lightly. Put into a Pyrex dish and add the rest of the ingredients. Bake at 300°, uncovered, for 3 1/2 hours. Cool and refrigerate.

Day to be Served: Add mushrooms, if desired, and heat in 350° oven. Serve on rice or noodles.

Jo Durlam

Chuck Wagon Stew

2 lb. beef stew meat
2 T. oil
8 c. boiling water
2 tsp. Worcestershire sauce
1 med. onion, sliced
2 tsp. salt (or to taste)
1/2 tsp. pepper, or to taste
2 tsp. sugar
6 carrots, quartered
3 lg. onions, quartered
6 med. potatoes, quartered

Thoroughly brown meat on all sides in the oil. Add water, Worcestershire sauce, sliced onion and seasonings. Simmer for 2 hours. Add carrots, onions and potatoes. Continue cooking until the vegetables are done. To thicken, add 1/2 cup flour to 2 cups of cold water in a jar or gravy-maker; shake together, and then stir into stew, stirring. Let simmer until ready to eat.

Note: Use a large Dutch oven (about 5-quart size).

Peg Pearce

Comforting Hamburger Stroganoff for Winter

1/2 c. chopped onion
1 clove garlic, minced
2 T. flour
1/4 tsp. pepper
Salt, to taste
1 can cream of chicken soup
1 c. sour cream
1/4 c. butter
1 lb. ground beef
1 (8 oz.) can sliced mushrooms

Sauté onion and garlic in butter; stir in meat and brown over low to medium heat. Stir in flour, salt, pepper and mushrooms. Stir in soup; simmer, uncovered, for about 10 minutes. Stir as needed. Stir in sour cream and heat through. Serve over buttered noodles or fluffy rice.

Fred Lewis

Company Casserole

1 1/2 lb. ground beef
1/4 c. green pepper, chopped
2 T. chopped onion
1 tsp. salt
1/2 c. grated cheese (Velveeta)
1 can cream of mushroom soup
1 can tomato soup
1 c. uncooked macaroni

Brown ground beef; drain fat. Add onion and green pepper. Cook until tender. Cook macaroni according to package. Mix soups, cheese, macaroni and ground beef mixture. Bake at 350˚ for 30 minutes in a 2-quart casserole dish.

Optional Items to Add: Mushrooms, green and/or black olives.

Dana Schmitt

Cornbread Taco Bake

1 1/2 lb. ground beef
1 pkg. taco seasoning
1/2 c. water
1 (12 oz.) can whole kernel corn, drained
1/2 c. chopped green pepper
1 (8 oz.) can tomato sauce
1 pkg. corn muffin mix
1 can French-fried onions
1/3 c. shredded Cheddar cheese

In a skillet, brown beef and drain. Stir in taco seasoning, water, corn, green pepper and tomato sauce. Pour into a 2-quart casserole. In a separate bowl, prepare corn muffin mix according to the directions, except, add 1/2 can of onions. Spoon mixture around outer edge of casserole. Bake, uncovered, at 400˚ for 20 minutes. Top cornbread with cheese and remaining onions. Bake 2 to 3 minutes longer. Yield: 6 servings.

Bonnie Glotfelty

Easy Pot Roast with Vegetables and Gravy

1 (3 to 4 lb.) beef roast
2 T. olive oil
Salt & pepper, to taste
1 pkg. dry onion soup mix
1 can mushroom soup (use any of the variety)
1 can water
Vegetables of choice

Heat oil; brown roast on all sides. Add salt and pepper. Pour soup mix over roast; add can of soup and water. Cover. Bake at 350˚ for 1 1/2 hours. Add cut-up vegetables. Bake for 30 to 60 minutes longer, or until everything is done. Use liquid as gravy. Thicken if needed. Yield: 6 to 8 servings.

Mary Anne Silence

Everyday Meat Loaf with Piquant Sauce

2/3 c. dry bread crumbs
1 c. milk
1 lb. ground beef
1/2 lb. sausage
2 beaten eggs
1/4 c. grated onion
1 tsp. salt
1/2 tsp. sage
Dash of pepper

PIQUANT SAUCE: Combine:
3 T. brown sugar
1/4 c. catsup
1/4 tsp. nutmeg
1 tsp. dry mustard

Soak bread crumbs in milk; add meat, eggs, onion and seasonings; mix well. Put into loaf dish and cover with piquant sauce. Bake in moderate oven at 350° for 1 hour. Yield: 8 servings.

Maxine Thomason

Fred's Fast Favorite Tater Tot Casserole

1 lb. raw hamburger
1/4 to 1 c. cheese, to taste
1 can Campbell's chicken & rice soup
(I like the chicken & wild rice soup)
1 pkg. Tater Tots

Simply layer ingredients in pan: hamburger, cheese, soup and Tater Tots. Bake at 350° for 1 hour, or until done.

You can get creative with this one by adding some seasonings to hamburger, or using flavored Tater Tots, or trying mild to hard Cheddar cheese, etc.

Fred Lewis

Fred's Hamburger-Noodle Dish for Company

1 1/2 lb. hamburger
1/2 c. chopped onion
2 (8 oz.) cans tomato sauce
1 tsp. salt
1/2 tsp. garlic salt
1/4 tsp. pepper
8 oz. cream cheese, softened
3 c. noodles (raw)
1 c. sour cream
1/3 c. green onion, chopped
1/2 c. green pepper, chopped

Brown hamburger and onion. Stir in tomato sauce, salt, garlic salt and pepper. Remove from heat. Cook noodles and drain. Combine sour cream, softened cream cheese, green onion and green pepper. Spread 1/2 of noodles in a "Pammed" 9x13-inch baking dish. Top with meat sauce, and then more noodles. Cover with cheese mixture. Bake in 350° oven for 30 minutes. Yield: 8 to 10 servings.

Fred Lewis

Goulash

1 c. uncooked elbow macaroni
1 lb. hamburger
1 c. chopped onion
1/2 c. chopped green pepper
1 (15 oz.) can tomato sauce with bits
1/4 c. water
1/2 tsp. dried basil leaves
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder
1 jar stuffed green olives (opt.)
1/4 lb. Mozzarella cheese or American or both
2 c. sweet corn

Cook macaroni according to package directions; drain and reserve. Cook and stir meat, onion and green pepper. Drain. Stir in tomato sauce, water, basil, salt, pepper and garlic powder. Heat to boiling; reduce heat. Simmer, stirring occasionally. Stir in olives and drained corn. Simmer for 5 minutes. Mix all together in a greased 2-quart casserole dish. Cover and bake for 20 minutes in 375° oven. Sprinkle cheese on top and bake, uncovered, until cheese melts and bubbles. Yield: 6 servings.

Nancy Tamashunas

Hash Brown Pizza

1 pkg. hash brown potatoes, thawed
1 (10 3/4 oz.) can condensed Cheddar cheese soup, undiluted
1 lb. ground beef or ground turkey
1/2 c. green pepper
1 med. onion, chopped
1 (8 oz.) can tomato sauce
1 sm. jar sliced mushrooms, drained
3/4 tsp. seasoned salt
1/2 tsp. garlic powder

In a bowl, combine hash browns and condensed Cheddar cheese soup. Spread in a 5x10-inch baking pan. Bake at 400° for 30 minutes.

Meanwhile, in a skillet, cook ground beef or ground turkey, pepper and chopped onion. Heat until meat is no longer pink and vegetables are tender. Add tomato sauce, sliced mushrooms, salt and garlic powder. Spread over hash brown crust. Sprinkle with 2 cups Mozzarella shredded cheese. Bake for 10 minutes more, or until cheeses are melted. Yield: 9 servings.

Edith Rogers

Impossible Cheeseburger Pie

MIXTURE NO. 1:
1 lb. ground beef
1 c. chopped onion
1/3 tsp. salt
1 c. shredded cheese (Cheddar)

MIXTURE NO. 2:
1 c. milk
1/2 c. Bisquick
2 eggs

Mixture No. 1: Cook ground beef and onion; drain fat. Stir in salt. Spread in a greased 9-inch pie plate; sprinkle with cheese.

Mixture No. 2: Stir the 3 ingredients with a fork until blended. Pour on top of Mixture No. 1.

Bake at 400° for 25 minutes, or until knife inserted in center comes out clean. Yield: 8 servings.

Virginia Schoeneman

Lasagna

Grease a 9x13-inch pan and pour 1/2 cup of Ragu spaghetti sauce (from 32-ounce jar) in the bottom of pan. Brown 2 pounds hamburger and add the rest of the sauce. Set aside. Add a layer of uncooked lasagne noodles in bottom of pan. Add a layer of hamburger sauce on noodles. Mix 16 ounces cottage cheese, 1 egg, 1/4 teaspoon oregano and 1 3/4 cups Parmesan cheese. Put a layer of cheese mixture over sauce. Sprinkle 1 1/2 cups Mozzarella cheese over top. Add another layer of noodles, sauce, cheese mixture and Mozzarella cheese. Pour 1 cup of water around edges of pan. (This is what cooks the noodles.) Bake at 350° for 1 hour and 15 minutes, covered with foil. Let stand 15 minutes or so after baking and before serving.

Kim Jordan

Little Meat Loaves

1 lb. lean ground beef
Salt & pepper, to taste
1/4 c. chopped onions
1 c. cracker crumbs
1/2 c. milk

Mix and shape into small balls. Put into a baking dish and cover with sauce.

SAUCE:
3 T. brown sugar
1 T. Worcestershire sauce
1/2 c. water
1 T. vinegar
1/2 c. chili sauce
1/4 c. ketchup

Mix sauce and pour over meat. Bake at 350° for 30 minutes, covered. Uncover and baste; bake 30 minutes longer.

Note: Doubling this yields 24 nice meat balls and fits nicely in a 9x13-inch pan. Great to take to potlucks.

Kim Jordan

Manicotti

1 (14- to 16-count) box manicotti shells
1 lb. hamburger
1/4 c. onion, chopped
1 c. small-curd cottage cheese with chives
1/8 tsp. garlic powder
1/16 tsp. cayenne pepper
12 oz. tomato juice
8 oz. tomato sauce
1 (1.25 oz.) pkg. spaghetti sauce mix
1 (8 oz.) pkg. shredded Mozzarella cheese

Boil the shells in a large saucepan with 1 tablespoon of oil in the water, until soft, yet firm. While the shells are boiling, brown the hamburger with the onion in a large skillet. Drain the grease and mix in cottage cheese, garlic powder and cayenne pepper. Stuff the hamburger mixture into the cooked shells. Line them on their side in a 9x13-inch baking dish. Mix the tomato juice, tomato sauce and spaghetti sauce mix together and pour over stuffed shells. Top with Mozzarella cheese. Bake at 350˚ for 30 minutes.

Susan Campbell

Meat and Fresh Vegetable Hash

2 lb. hamburger
4 c. sliced zucchini
4 c. shredded potatoes
2 c. shredded cabbage
1 c. shredded onion
2 c. shredded carrots
2 c. corn, canned, frozen or fresh
2 med. chopped tomatoes (opt.)
Add or substitute any vegetables you desire
Salt & pepper, to taste
Shredded Mozzarella cheese

In a large skillet, brown the hamburger. Drain and put back in skillet. Add vegetables, except the zucchini. Cook on low heat until vegetables are nearly done (10 to 12 minutes). Add zucchini and continue cooking until vegetables are done. Total Cooking Time: approximately 15 to 20 minutes. Top with Mozzarella cheese and melt. Yield: 6 servings.

Virginia McFarland

Meat Loaf

1 1/2 lb. ground beef
1 c. herb-seasoned bread cubes
1 tsp. salt
1 (8 oz.) can tomato sauce
1 T. dried onion flakes or minced onion
1 egg, slightly beaten
1/4 tsp. pepper

Combine all ingredients. Use seasoned bread cubes or use plain bread cubes and add 1/2 teaspoon poultry seasoning or sage. Shape into 1 large meat loaf or 6 individual loaves. Spoon topping over the molded meat and bake in a 350° oven until done, about 1 hour for large loaf.

TOPPING:
1/2 c. catsup
1/4 c. brown sugar
1 T. prepared mustard
1/2 tsp. Worcestershire sauce

Combine ingredients and spoon over top of meat loaf. Bake as directed.

This makes a fine, firm meat loaf. It would be an excellent choice to serve for a guest luncheon. It could be baked in flat pans and cut into squares. With baked potatoes, a molded salad, and angel food cake topped with whipped topping, it makes a delicious company meal.

Nadine Carr

Meat Pie

4 slices American cheese
1 can Carnation evaporated milk
2 c. chopped, cooked potatoes
1/4 c. chopped onion
2 T. chopped green pepper
1/4 to 1/2 tsp. salt
1/4 tsp. pepper
1 can Spam, cubed, or 1 1/2 c. ham, or 1 can corned beef

Melt cheese in milk, stirring. Mix with all remaining ingredients, except Spam or ham. Spread in pastry-lined pie shell. Top with cubed meat. Trim bottom crust. Top it with upper crust. Bake at 425° for 35 to 40 minutes.

Inez Warren (Jackson's Mom)

Mexican Lasagna

1 pkg. flour or corn tortillas
1 lb. hamburger
1 c. salsa
1 (15 oz.) can tomato sauce
1 pkg. taco seasoning mix
16 oz. cottage cheese
2 eggs
1 tsp. oregano
1 1/2 c. shredded Cheddar & Monterey Jack cheese

Heat oven to 375°. Brown hamburger and drain. Stir in salsa, tomato sauce and taco seasoning. Simmer for 5 minutes, stirring frequently. In a separate bowl, combine eggs, oregano and cottage cheese. Line a greased 9x13-inch pan with tortillas. Spread 1/2 of the meat mixture over tortillas, and then all of the cottage cheese mixture. Arrange tortillas over cottage cheese mixture and spread remaining meat mixture. Top with cheese. Bake for 30 to 35 minutes, or until bubbly. Let stand 10 minutes before serving.

Dana Schmitt

Mom's Basic Barbecue Beef

1 lb. ground beef
3/4 tsp. salt
2 T. molasses
2 T. prepared mustard
1 T. Worcestershire sauce
Dash of Tabasco sauce
1/2 c. ketchup

Sprinkle ground beef with salt, and brown. Do not let it get crisp!

Blend together the molasses and mustard; add all other ingredients. Add to beef and heat to serving temperature.

For Sandwiches: Serve on toasted hamburger buns; if desired, top with onion rings.

Variation: 1/4 cup grated cheese can be added to the beef mixture.

Fred Lewis

Mom's Best Meat Loaf

1 1/2 lb. lean ground beef
1 c. milk
1 egg
3/4 c. soft bread crumbs
1 med. onion, chopped
1 T. chopped green pepper
1 T. ketchup
Salt
1 tsp. prepare horseradish
1 tsp. sugar
1 tsp. dill weed
Additional ketchup

In a large bowl, combine the first 11 ingredients. Mix well. Press into an ungreased 4 1/2 x 8 1/2 x 2 1/2-inch loaf pan. Bake at 350° for 1 hour. Drizzle top of loaf with ketchup. Bake 15 minutes more, or until no pink remains.

Jo Durlam

Mom's Meat Balls

1 1/2 c. chopped onion
1/3 c. ketchup
3 T. lemon juice
1 T. Worcestershire sauce
3/4 c. crushed saltines (about 24)
3 lb. ground beef

In a bowl, combine onion, ketchup, lemon juice, Worcestershire sauce and crackers. Crumble beef over mixture and mix well. Shape into 1-inch balls. Place in ungreased 10x15x1-inch baking pan. Bake, uncovered, at 400˚ for 10 minutes, or until no longer pink. Serve meat balls immediately, or refrigerate or freeze for use in other recipes. Yield: 7 dozen.

Judy Roe

Mom's Meat Balls

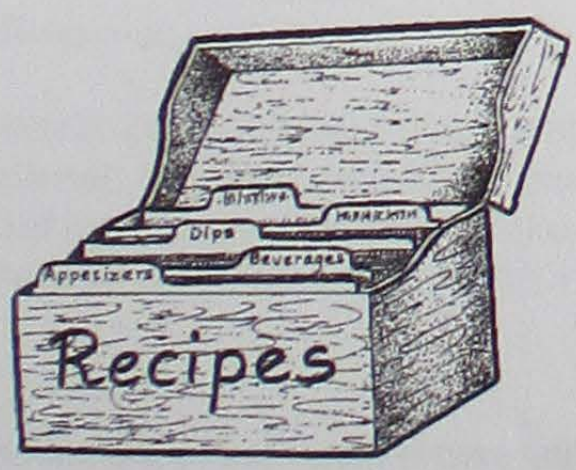
MEAT BALLS:
2 lb. hamburger
1 c. milk
1 c. oatmeal
1 1/2 tsp. salt
1/2 tsp. pepper

SAUCE:
6 T. brown sugar
6 T. Worcestershire sauce
2 c. catsup
1 1/2 c. water
8 T. vinegar
1 onion, chopped

Meat Balls: Combine all meat ball ingredients. Form into meat balls and brown. Place in baking dish.

Sauce: Combine sauce ingredients and simmer for 10 minutes. Pour over meat balls. Bake at 350˚ for 45 minutes.

Karen Osenbaugh



Nebraska Runzas

DOUGH:

4 1/2 to 5 c. flour
1/2 c. sugar
1 tsp. salt
2 pkg. dry yeast
3/4 c. milk
1/2 c. water
1/2 c. shortening
2 eggs, room temp.

Measure 1 3/4 cups flour into a large mixing bowl. Stir in sugar, salt and yeast. Heat milk, water and shortening until warm (120˚ to 130˚). Pan should be able to be touched. Pour into flour mixture. Add eggs and beat with electric mixer at low speed for 1/2 minute. Continue beating for 3 more minutes on high speed. Stir in remainder of flour. Dough will be soft and sticky. Knead about 3 minutes, until smooth. Cover dough with plastic wrap and a clean towel. Let rest for 10 minutes.

MEAT FILLING: (For 6 runzas—dough will make about 18):

1/2 lb. ground beef
1 onion, chopped
2 c. chopped cabbage
2 T. butter
1/2 tsp. salt
1/8 tsp. pepper

Brown ground beef and onions. Wilt cabbage in butter. Add to beef with salt and pepper.

Roll dough very thin and cut into 6- or 7-inch squares. Place about 3 tablespoons of meat mixture in center of each square. Bring corners of dough to center and pinch edges together. Place, smooth-side up, on a greased baking sheet. Let rise in a warm place for 40 to 60 minutes. Bake at 350˚ for 20 minutes. Serve with mustard or plain.

Jo Farrar

Life by the yard is hard - but by the inch it's a cinch.

New Year's Eve Steaks for Guests

6 to 8 (8 oz.) steaks, 1" thick
1 1/2 tsp. seasoned salt (like Lawry's salt)
1/4 tsp. pepper
5 T. butter, divided
2 T. balsamic vinegar
3 T. flour
2 tsp. tomato paste
1/2 c. crushed, minced garlic
3/4 c. apple cider (or prune juice or grape juice)
1 c. chicken broth
1/2 c. beef broth
1/4 tsp. Worcestershire sauce
2 T. currant jelly
1/2 lb. fresh sliced mushrooms

Rub salt and pepper on both sides of steak. Put 1 tablespoon of butter in a very hot skillet. Brown steaks. Place browned steaks in large casseroles (9x13-inch) with at least an inch between steaks. Add vinegar to skillet; cook over low to medium heat and scrape up brown bits from bottom of skillet. Add and melt 4 tablespoons butter until foamy. Add flour and lower heat; stir constantly, until mixture is "golden". Stir in tomato paste and garlic. Remove pan from heat, whisk in juice and broths. Return to heat and stir to a boil. Reduce heat and simmer until mixture is reduced by 1/3. Stir in currant jelly and Worcestershire sauce. After jelly melts, add mushrooms. Season to taste. Sauce should be of a coating consistency for the steaks. If too thick, add some liquid. Cool completely. Pour over steaks; cover and refrigerate overnight.

Before baking, bring to room temperature (about 2 hours). Preheat oven to 400˚. Bake, uncovered, for 25 minutes. Check for doneness. Spoon sauce from pans over steaks to serve.

Fred Lewis

No-Fuss Meat Loaf

2 eggs, beaten
1/2 c. water
1 (6 oz.) pkg. instant stuffing mix
2 lb. ground beef
Catsup

In a large resealable plastic bag, combine eggs, water, stuffing mix and contents of seasoning packet; mix well. Add beef; mix well. Press into an ungreased 5x9x3-inch loaf pan. Top with catsup. Bake, uncovered, at 350˚ for 1 1/4 to 1 1/2 hours. Meat thermometer reads 160˚. Yield: 6 to 8 servings.

Judy Roe

Northwest Steak House Steaks

1 stick butter (not oleo)
1 tsp. Greek seasoning
1/8 tsp. Lawry's salt (more or less to taste)
1/8 tsp. garlic powder, more to less to taste)
1 chicken bouillon cube
Preferred steaks

Preheat oven to 350°. Melt the above ingredients in baking pan. Bake steaks in this mixture for about 10 minutes on each side, depending upon how you like your steaks done (10 minutes for rare; 15 minutes for medium).

Works well with any kind of steak and even beef tenderloin.

Cherry R. Shogren

Old Family Hamburger Casserole

1 lb. ground beef
1 green pepper, chopped
1/2 to 1 onion, chopped
1 can kidney beans, drained
1 can diced/chopped tomato
1 c. cooked elbow macaroni

Brown hamburger, green pepper and onion. Mix meat mixture with the rest of the ingredients. Salt and pepper to taste. Bake at 350° for 30 minutes.

Fred Lewis

Oven Stew

1 1/2 lb. lean beef meat, cubed
6 med. carrots, sliced
1 lg. onion, sliced
1 c. celery, cut
2 c. potatoes, cubed
1 T. sugar
1 T. Minute Tapioca
1 c. tomato juice
Salt

Mix well. Cover and bake in 250° oven for 5 hours. Do not uncover.

Note: Do not brown the meat. Everything is added raw with absolutely no liquid.

Minnie K. Bates

Pasta Sauce

1 lb. sausage
1 lg. hamburger
2 tsp. garlic powder
2 tsp. black pepper
1 tsp. salt
4 T. margarine
1 T. oil
1 c. onion, chopped
1 T. basil leaves
2 tsp. leaf oregano
1/2 tsp. ground thyme
1/2 c. red wine
4 cloves garlic, minced
3 (15 oz.) cans tomato sauce
1 (6 oz.) can tomato paste
2 (4 oz.) cans sliced mushrooms
Cooked pasta

Brown the meats together in a large skillet, along with garlic powder, pepper and salt. Drain grease and set aside. In a small saucepan, melt butter with oil. Add onion, basil, oregano and thyme. Sauté, stirring frequently, over medium heat for about 10 minutes, until onion is browned. Increase heat to medium-high; add wine and garlic. Stir constantly, until liquid is reduced to a sauce-like consistency, about 3 minutes. Set aside. In a 4-quart saucepan, mix tomato sauce, tomato paste, mushrooms, browned meat and onion mixture. Simmer, covered, for 30 to 60 minutes, stirring frequently. Serve over cooked pasta. Yield: about 2 quarts.

Susan Campbell

Pepsi Roast

1 (3 lb.) roast
1 pkg. Lipton dry onion soup mix
1 can golden mushroom soup
1 can Pepsi

Place meat in roaster. Sprinkle onion soup mix over roast. Spread can of soup carefully on top. Slowly pour the Pepsi over all. You can add a little water, too. Cover and forget it in a 350˚ oven for about 4 hours.

Fred Lewis

Porcupine Meat Balls

1 lb. ground beef
1 T. minced onion
1/2 tsp. salt
1/4 c. rice
2 tsp. baking powder
3/4 c. milk
Pinch of pepper
1 can tomato soup

Combine all ingredients, except the soup. Form into balls and pour soup over them. Use a medium-sized casserole. Bake, uncovered, at 350˚ for 35 minutes, and then cover for 35 minutes at 400˚.

Jane Simon

Raw Noodle Lasagne

1 lb. hamburger
1 lb. ground sausage
15 oz. spaghetti sauce with mushrooms
15 oz. special tomato sauce
15 oz. tomato sauce with bits
Parmesan cheese
8 oz. lasagne noodles
8 oz. shredded Mozzarella cheese
8 oz shredded Cheddar cheese
12 oz. cottage cheese
Onion, chopped
Parsley, to taste
Italian seasoning, to taste

Brown meat and onion. Drain. Add sauces and spices; simmer. Layer the following in a 9x13-inch pan or 2 (9x9-inch) pans. Pour enough sauce to cover bottom of pan. Add a layer of raw noodles and a layer of sauce; press down. Sprinkle with 1/2 of the shredded cheeses and all of cottage cheese. Layer raw noodles and the rest of sauce; press down. Sprinkle the rest of the cheeses, plus Parmesan on top. Refrigerate overnight or freeze. Let thaw before baking at 350˚ for 1 hour.

Zella Studer

Reuben Loaf

3 1/4 c. flour
1 T. sugar
1 c. hot water
1/4 c. thousand island dressing
1/4 lb. slices Swiss cheese
1 egg white, beaten
1 tsp. salt
1 pkg. fast-rising yeast
1 T. oleo, melted
6 oz. sliced corned beef
1 (8 oz.) can sauerkraut
Caraway seed

Set aside 1 cup flour. In a large bowl, mix the rest of the flour, sugar, salt and yeast. Stir in hot water and oleo. Mix in only enough of the extra flour to make a nice dough. Knead 4 minutes. On a greased baking sheet, roll dough out to edges. Layer down the center of the dough lengthwise, the corned beef, cheese and kraut. Put dressing on top of kraut. Cut 1-inch slits from the middle row of ingredients out to edge. Crisscross dough over center. Let rise for 15 minutes. Brush with egg white and sprinkle on caraway seed. Bake at 400˚ for 25 minutes. Let stand 5 minutes when it comes out of the oven before slicing to eat.

Ryan Gehlsen

Runza

1 lb. hamburger
1 lb. hot sausage
1 med. onion, diced
2 jalapeño peppers, seeded & diced
1 clove garlic, minced
1 green pepper, chopped
1 lg. can mushrooms
2 lb. cabbage (coleslaw mix in pkg.)
2 cans crescent rolls
Sliced Swiss & American cheese
1 1/2 tsp. salt
1 1/2 tsp. pepper

Brown hamburger and sausage. Drain. Add onions, peppers, garlic, salt and pepper. Cook until vegetables are soft. Add mushrooms and cabbage. Cook until cabbage softens. Line a 9x13-inch pan with 1 package crescent rolls. Using slotted spoon, place cabbage mixture over rolls. Add one layer of sliced Swiss and one layer American cheese over the top. Cover with second package of crescent rolls. Bake according to crescent roll package instructions.

Note: Probably need to use a large cooking pot or Dutch oven for browning.

Peg Pearce

Seven-Layer Dinner

3 lb. hamburger (can use some ground turkey)
2 good-sized onions
6 good-sized potatoes
6 sliced raw carrots
2 green peppers
1 generous c. rice (raw)
1 qt. canned tomatoes
Salt & pepper as you layer

Use a large roaster or Dutch oven with cover. Starting with meat, layer the first 7 ingredients, seasoning as you go. Bake at 350˚ for 2 hours, and at 300˚ for 1 hour.

Note: If you are serving fewer number of people, reduce ingredients. However, this is almost better the second day, so you might want to stay with this amount. You want this moist, so check it at 1 1/2 hours. You can add tomato juice or water (with bouillon cube added) and pour over all. Be sure your pan is large enough so ingredients don't boil over in your oven!

We take this to the lake and let it cook all afternoon in a slow oven. When the family gathers for supper, all we need is this dish, fruit and a brownie, and a view of the lake!

Virginia Schoeneman

Skillet Spaghetti

1 (7 oz.) pkg. uncooked spaghetti
1 lb. hamburger
1 (6 oz.) can tomato paste
1 (1 pt. 2 oz.) can tomato juice
3 c. water
1 1/2 to 2 tsp. chili powder (opt.)
1 tsp. garlic salt (opt.)
1 tsp. salt
1 tsp. sugar
2 tsp. minced onion
1 tsp. oregano (opt.)

Brown beef in a large skillet (drain if necessary). Add remaining ingredients. Simmer for 10 minutes, until flavors are well blended. Add spaghetti, broken into thirds. Stir into mixture. Cook on low (I use an electric skillet), stirring often (especially after dry spaghetti has been added). Cook until spaghetti tests done. Serve with Parmesan cheese or with sour cream. Yield: 10 to 12 servings.

Note: I double it.

Paulie Williams

Spaghetti Pie

6 oz. spaghetti
2 T. butter or margarine
1/3 c. grated Parmesan cheese
2 well-beaten eggs
1 lb. ground beef or pork sausage
1/2 c. chopped onion
1/4 c. chopped green pepper
1 (8 oz.) can (1 c.) tomatoes, cut up
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. dried oregano, crushed
1/2 tsp. garlic salt
1 c. (8 oz.) cottage cheese
1/2 c. (2 oz.) shredded Mozzarella cheese

Cook spaghetti according to package direction; drain (about 3 1/4 cups). Stir in butter, Parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10-inch pie plate.

In a skillet, cook ground beef, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through.

Spread cottage cheese over bottom of spaghetti crust; add tomato mixture. Bake, uncovered, in 350° oven for 20 minutes. Sprinkle Mozzarella cheese and bake 5 minutes longer, or until cheese melts. Yield: 6 servings.

Note: Can be made ahead and baked before serving.

Janet Tryon

Spanish Rice

1 1/4 c. rice
1 1/2 lb. lean ground beef
4 to 6 cloves garlic
1 green pepper
1 onion
1 pt. mushrooms
4 oz. tomato paste
8 oz. tomato sauce
1 (No. 2) can whole tomatoes
1 sm. can sliced black olives
1 med. jar picante sauce
8 oz. grated Cheddar cheese

Blanche rice in boiling water for 1 minute, and then rinse in cold water. Brown ground beef and add to rice. Sauté onion, garlic, pepper and mushrooms in oil until tender. Add this mixture to the rice, tomato sauce, ground beef, tomato paste and tomatoes. Mix well and place in a casserole or roaster; cover and bake for 1 hour at 375˚. Sprinkle cheese over individual servings.

Fred Lewis

Spanish Steak

1 slice round steak, medium thickness
1/4 c. flour
2 T. oil
Salt & pepper
6 to 8 potatoes, peeled & quartered
1 c. chopped celery
1 sm. btl. stuffed olives & liquid
1 lg. onion, sliced
1 green pepper, chopped
1 jar chili sauce

Pound flour and seasoning into steak. Brown on both sides in hot oil in a large electric skillet. Add quartered potatoes around edge of skillet, on top of meat, adding the celery, onion and green pepper. Pour jar of olives over the top. Top it all with chili sauce. Rinse bottle out with about 1/2 cup of water and pour over all. Cover. When liquid boils, reduce heat and cook on medium-low for about 45 minutes, or until potatoes are done.

Note: You could also brown meat in a regular skillet, and then place all ingredients in baking dish. Bake, covered, for about 1 hour at 350˚.

Peg Pearce

Sweet-Sour Beef Balls

MEAT BALLS:

1 lb. ground beef
1 egg
1 T. cornstarch
1 tsp. salt
Dash of pepper
2 T. chopped onion

SAUCE:

1 T. oil
1 c. pineapple juice
3 T. cornstarch
1 T. soy sauce
Green pepper (opt.)
3 T. vinegar
6 T. water
1/2 c. sugar
4 slices pineapple, cut in pieces
Pimento (opt.)

Meat Balls: Mix meat ball ingredients. Shape into 1-inch balls. Bake in a 400° oven for 30 minutes, or brown in skillet.

Sauce: Combine oil and pineapple juice. Heat over low heat. Add cornstarch, soy sauce, vinegar, water and sugar. Cook until sauce thickens, stirring constantly. Add meat balls and pineapple pieces. Add a small amount of green pepper (cut in strips) and a small amount of pimento for color, if desired. Heat and serve.

Note: May be made ahead and heated. This recipe can be doubled and placed in a crock-pot for groups.

Carol Miller

Swiss Meat Loaf

2 lb. hamburger
1 1/2 c. diced Swiss cheese
2 beaten eggs
1/2 c. chopped onion
1 1/2 tsp. salt
1/2 tsp. pepper
1 tsp. celery salt
1/2 tsp. paprika
1 c. milk
1 c. dry bread crumbs

Combine milk and bread crumbs. Mix in all other ingredients. Press into a loaf in a baking dish. Bake at 350° for 1 hour.

Note: Could also cut potatoes in half (do not peel) and place around the meat loaf.

Peg Pearce

Taco Pie

1 (8 oz.) tube crescent rolls
1 lb. ground beef
1 pkg. taco seasoning
1/2 c. water
1 1/2 c. crushed corn chips
1 c. sour cream
1 (8 oz.) pkg. shredded cheese

Brown ground beef and drain off fat. Add taco seasoning and water to ground beef; cook. Unroll and place crescent rolls to form crust in a 9- to 10-inch pie pan. Place 1 cup of crushed corn chips on crust, followed by ground beef mixture, sour cream, shredded cheese and remaining corn chips. Bake at 375° for 20 to 25 minutes. Serve with chopped lettuce, diced tomatoes and onions.

Tom Hofer

Tater Tot Casserole

1 lb. hamburger
1/4 c. chopped onion
1 pkg. frozen Tater Tots
1/4 c. milk
1 can cream of celery soup
Cheese (opt.)

Brown hamburger and pour off grease. Put a layer of hamburger in a casserole dish, and then 1/2 of Tater Tots. Repeat. Add onion and pour combined soup and milk over all. Cover and bake for 45 minutes at 350°. Remove cover after 20 to 30 minutes. Add cheese during the final 10 minutes of baking, if desired.

Sandee Bodholdt

Chicken

Andrew's Party Chicken

4 deboned chicken breasts
2 c. water
2 T. oleo
1/2 tsp. salt
1 c. long-grain white rice
4 c. Prego or Ragu sauce
2 T. chopped fresh basil leaves (opt.)
2 T. chopped fresh oregano leaves (opt.)
1 green pepper, thinly sliced
2 c. Mozzarella cheese, grated
1/2 c. Parmesan cheese, grated

Place chicken breasts on the bottom of a 9x13-inch pan. Boil water with butter and salt in a medium saucepan. Add rice. Simmer, covered, for 20 minutes. Mix rice with Prego. Spread over chicken. Cover with green peppers. Sprinkle cheeses over green peppers. Bake for 50 minutes, or until chicken is tender, at 350°. Yield: 4 servings.

Kim Stephens

Apricot-Glazed Cornish Hens with Fruited Wild Rice

2 c. water
1 chicken bouillon cube
1 c. wild rice
1/4 c. sliced green grapes
1/4 c. chopped red apple
1/4 c. chopped pecans
1 1/2 tsp. grated orange peel
1/4 c. chopped water chestnuts
1/2 tsp. basil
1/2 tsp. thyme
Salt & pepper, to taste
4 Cornish hens

APRICOT GLAZE:
2/3 c. sugar
1/4 tsp. ground cloves
2 T. cornstarch
2 c. apricot nectar
1 T. lemon juice

In a large saucepan, heat water to boiling. Add bouillon cube and stir to dissolve. Add wild rice and return to boiling. Reduce heat; cover and simmer for 1 hour. Remove from heat; drain. In a large mixing bowl, stir together the rice, grapes, apples, pecans, orange peel, water chestnuts, basil and thyme. Salt and pepper to taste. Fill cavities of hams with rice mixture. Bake at 350° for 1 hour, basting with Apricot Glaze several times the last 20 minutes.

Apricot Glaze: In a small saucepan, stir together all ingredients. Cook until mixture is clear and thickens.

This is also a very good wild rice that goes with a pork crown roast.

Jo Durlam

Baked Chicken Parmesan

4 boneless chicken breasts
1 egg, slightly beaten
3/4 c. dry bread crumbs
14 oz. Ragu sauce
1 c. shredded Mozzarella cheese

Dip chicken in egg, and then bread crumbs. Arrange in baking dish. Bake at 350° for 35 minutes. Pour Ragu over chicken and top with cheese. Bake for 10 minutes more.

Good served with buttered pasta.

Nancy Tamashunas

Baked Miso Chicken

Chicken breasts
Miso
Herbed bread crumbs (finely ground)
Olive oil

Marinate breasts in miso paste up to a day ahead. Shake off excess miso and roll in bread crumbs. Place in a baking dish and lightly spray with olive oil. Bake in 350˚ oven until lightly browned.

Note: Miso is Chinese soybean paste. Use whatever quantity of chicken breasts you want, 1/2 breast per person is sufficient. This refrigerates well and leftovers can be used as a sandwich or sliced and in a salad. Old London herbed bread crumbs are nice, or make your own.

Pastor Chuck Kelsey

Broccoli-Chicken Casserole

4 whole chicken breasts, cooked & cubed
2 boxes chopped frozen broccoli, microwaved & drained
2 cans cream of chicken soup
1 c. sour cream
3/4 c. mayonnaise
1/2 tsp. curry powder
2 c. shredded Cheddar cheese

TOPPING: Mix:
1 c. Rice Krispies
2 T. butter, melted

Put broccoli in the bottom of a 9x13-inch pan. Top with cubed, cooked chicken. Mix soup, sour cream, 3/4 cup mayonnaise, 1/2 teaspoon curry powder and 2 cups shredded Cheddar cheese. Put over chicken. Top with Rice Krispies mix. Bake at 350˚ for 1 hour, uncovered.

Jo Burgason

Make one person happy each day - - even if it's yourself.

Cheesy Chicken Casserole

2 c. cut-up cooked chicken
1 (16 oz.) jar Cheddar cheese pasta sauce
1 (1 lb.) bag Green Giant Select frozen broccoli, carrots & cauliflower, thawed & drained
1 1/4 c. Original Bisquick mix
1/4 c. grated Parmesan cheese
1/4 c. cold butter or margarine
1 egg, slightly beaten

Heat oven to 400°. Mix chicken, pasta sauce and vegetables in a bowl. Pour into an ungreased 9x9x2-inch pan.

Mix Bisquick, Parmesan cheese and butter with a fork until crumbly, or can use a pastry blender. Stir in eggs. Sprinkle over chicken mixture in pan. Bake, uncovered, for 20 to 22 minutes, and topping is light golden brown. Yield: 6 servings.

A quick and easy meal.

Preparation time: 10 to 15 minutes. Baking time: 22 minutes.

Janann King

Chicken à la King

4 to 5 boneless, skinless chicken breasts
2 1/2 c. chicken broth
12 T. butter
3/4 c. flour
1 tsp. salt
1/2 tsp. pepper
2 c. evaporated milk
1 (4 oz) can sliced mushrooms
1 sm. box frozen peas
1 c. sliced carrots
1/2 tsp. sugar
Chow mein noodles, rice or biscuits

Broil chicken and cut into bite-size pieces. Melt butter in pan. Stir in flour and allow to bubble over low heat. Add salt and pepper. Stir in broth and milk. Add mushrooms and peas.

Cook carrots in water with 1/2 teaspoon sugar; drain. Add to broth mixture. Add chicken. Simmer and thicken. Serve over chow mein noodles, rice or biscuits.

Note: Turkey can be substituted for chicken.

Fred Lewis

Chicken and Biscuits

2 c. chicken broth
1 (10 1/2 oz.) can cream of chicken soup
3 c. cooked, chopped chicken
1/4 c. flour
1/2 c. milk
Salt & pepper, to taste
1 tube refrigerated biscuits

Bring chicken broth to a boil in a large saucepan. Mix flour and milk together and whisk into chicken broth in small amounts, stirring constantly. When mixture thickens to gravy-like consistency, add the soup. Mix well. Add the chicken to mixture, and salt and pepper to taste. Serve over warm biscuits.

Susan Campbell

Chicken Breasts in Curried Fruit

1 whole chicken breasts, divided, skinned & boned
2 T. butter
1/2 tsp. curry
2 T. dry white wine, sherry or vermouth
1 T. brown sugar
2 T. raisins (opt.)
1 (8 oz.) can fruit cocktail, drained
2 T. sliced almonds, toasted

Heat butter in an 8-inch skillet over medium heat. Add chicken breasts. Sauté until golden on both sides. While sautéing, stir in curry. Add wine, salt and raisins. Cover and simmer over low heat for 5 minutes. To test doneness, press finger into thickest part of chicken breast. It should spring back. Do not overcook! Place chicken on a plate and cover with a skillet lid. Quickly add fruit cocktail and brown sugar to pan juices; bring to a boil. Cook until syrupy. Place chicken breasts on plates. Pour sauce over. Garnish with almonds.

Good served with rice and fresh greens salad.

Mary Anne Silence

Chicken Breast in Pastry

6 half chicken breasts, skinned & boned
3 T. butter
Garlic salt
1 (3 oz.) pkg. cream cheese with chives
Rosemary & oregano
6 frozen pastry shells, thawed

DILL SAUCE:
1/4 c. butter
2 T. flour
1 1/2 c. chicken broth
Salt & pepper, to taste
1 1/2 tsp. dried or fresh dill

Quickly brown chicken breasts in butter and garlic salt. Divide the cream cheese into 6 portions and spread on the chicken breasts. Sprinkle with rosemary and oregano. Roll out pastry shells and wrap around each chicken breast. Place in baking dish, seam-side down. Bake for 30 minutes at 375°.

Dill Sauce: Melt butter; add flour, and then chicken broth, salt, pepper and dill. Cook and stir until thickened. Serve separately.

Jo Durlam

Chicken-Broccoli Bake

3 c. cooked chicken
1 lg. bunch broccoli
1 can cream of chicken soup
1 can cream of mushroom soup
1/2 c. mayonnaise
1 tsp. lemon juice
1 c. shredded Cheddar cheese
2 c. cubed bread
4 T. melted butter

Cook chicken and cut up. Cook broccoli. Lay chicken and broccoli in baking dish. Mix soup, mayonnaise and lemon juice. Pour over chicken. Sprinkle with cheese. Top with bread. Drizzle butter over all. Bake at 350° for 30 to 45 minutes.

Karen Osenbaugh

Don't let yesterday use up too much of today.

Chicken-Broccoli Casserole

6 oz. Uncle Ben's wild rice mix, cooked
1 (16 oz.) pkg. frozen, chopped broccoli, thawed
3 c. cooked chicken, diced
1 c. shredded Velveeta cheese
1 c. fresh mushrooms, sliced
1/2 c. mayonnaise
1 can cream of mushroom soup
1/4 tsp. dry mustard
1/4 tsp. curry powder
Parmesan cheese
1/2 c. croutons, crumbled
1 T. butter

In a 9x13-inch pan, layer rice, broccoli, chicken, cheese and mushrooms. In a separate bowl, combine mayonnaise, soup, mustard and curry powder. Pour over chicken mixture. Sprinkle with Parmesan cheese. Sauté croutons in butter and sprinkle over cheese. Bake at 350˚ for 30 minutes, or until bubbly. Yield: 6 servings.

This is served at Thymes Remembered Tea Room in Perry.

Marlene Bell

Chicken Casserole

1 (8 oz.) ctn. sour cream
1 can cream of celery soup
1 can cream of chicken soup
3 to 4 chicken breasts, boiled & shredded
3 to 4 slices (or 1 c. shredded) Swiss cheese
1 (8 oz.) pkg. stuffing mix
1 stick butter

Mix sour cream and soups in a large bowl. Fold in chicken and spread in a 9x13-inch baking dish. Spread cheese evenly over chicken mixture. Mix stuffing with melted butter and sprinkle over top of the casserole. Bake, uncovered, for 30 to 45 minutes at 350˚. Yield: 6 to 8 servings.

Note: Can be prepared and refrigerated a day ahead.

Kristin Hinders

Chicken Chow Mein Casserole

2 sm. cans boned chicken
1 can chicken noodle soup
1 can cream of chicken soup
1 sm. can evaporated milk
1 lg. can chow mein noodles
1/2 c. melted butter
4 slices cubed bread

Coat bread with melted butter. Mix chicken, soups, milk and noodles. Spread in a 9x13-inch pan and top with buttered bread cubes. Bake in 350˚ oven for 40 minutes.

Bernetta Woster

Chicken Curry

1 lb. chicken, skinned, deboned & cubed
2 T. butter
1/2 onion, diced
2 c. chicken stock
1/2 c. raisins, white or brown
1 tsp. curry powder
1/4 tsp. coriander
1/4 tsp. cardamom
1/4 tsp. ginger
1/4 tsp. cinnamon
1/4 tsp. turmeric
1/4 tsp. cumin
1/2 apple, peeled & chopped
1 carrot, peeled & chopped
1/2 c. turnips

Sauté chicken in butter quickly, until pink is gone. Add onion the last minute of cooking. Place chicken, onion and chicken stock in saucepan. Add raisins, seasonings and apple. Simmer for 30 minutes. Steam turnip and carrot; add to pot. Serve over steamed rice. Yield: 4 servings.

Virginia Binger

Chicken and Dumpling Casserole

1/2 c. chopped onion
2 garlic cloves, minced
1/2 c. flour
1 tsp. salt
1/2 tsp. pepper
4 c. cubed, cooked chicken
1/2 c. chopped celery
1/4 c. butter
2 tsp. sugar
1 tsp. dried basil
4 c. chicken broth
1 (10 oz.) pkg. frozen green peas

DUMPLINGS:
2 c. Bisquick
2/3 c. milk
2 tsp. dried basil

In a large saucepan, sauté onion, celery and garlic in butter until tender. Add flour, sugar, salt, basil, pepper and broth. Bring to a boil. Cook and stir for 1 minute. Reduce heat. Add peas and cook for 5 minutes, stirring constantly. Stir in chicken. Pour into a greased 9x13-inch pan.

Dumplings: Combine Bisquick and basil in a bowl. Stir in milk with a fork until moistened. Drop by tablespoon onto casserole (12 dumplings). Bake, uncovered, at 350° for 30 minutes. Cover and bake 10 minutes more, or until dumplings are done.

Zella Studer

Chicken Enchiladas

1 pkg. tortillas, med.-size
Cooking oil

SAUCE:
1 can cream of chicken soup
1 can cream of mushroom soup
1 can chopped green chilies (opt.)
1 c. sour cream

FILLING:
2 c. chopped, cooked chicken
2 c. grated Cheddar cheese
1/2 c. chopped green onion

Heat sauce until smooth. Dip tortillas in hot oil to soften. Fill with approximately 1 tablespoon chicken, 1/2 tablespoon onion, 1 tablespoon cheese and 1 tablespoon sauce. Roll up and place in baking dish (9x13-inch). Pour remaining sauce over top. Add extra cheese on top. Bake at 350˚ for 30 to 45 minutes.

Janet Tryon

Chicken Enchiladas

1 c. chopped onions
1/2 c. chopped green pepper
2 T. butter
2 c. chopped, cooked chicken
3 T. butter
3/4 tsp. ground coriander
3/4 tsp. salt
2 1/2 c. chicken broth
1 c. sour cream
8 oz. hot pepper cheese, shredded
6 lg. tortilla shells

In a large skillet, melt 2 tablespoons butter and cook onion and green pepper until tender. Combine in a bowl with chopped chicken and set aside.

In same pan, melt 3 tablespoons butter. Blend in flour, coriander and salt. Stir in chicken broth, all at once; cook and stir until thickened. Remove from heat; stir in sour cream and 1/2 cup cheese. Stir 1/2 cup sauce into chicken mixture. Dip shells in sauce (I microwave instead—to soften--and less messy). Fill each shell with about 1/4 cup chicken mixture. Roll up and arrange in a greased 9x13-inch baking dish. Pour remaining sauce over top of enchiladas and top with remaining cheese. Bake, uncovered, for 25 minutes at 350˚.

Note: We cook a whole chicken during the day (on low), cut it up, and have more than enough chicken for this recipe.

Mary Mekemson

Chicken Enchiladas

1 c. chopped onion
1 clove garlic, minced
2 T. oil
1 T. flour
1 (28 oz.) can tomatoes
1 (4 oz.) can green chilies, chopped
1 (15 oz.) can tomato sauce
1 tsp. sugar
1 tsp. cumin
1/4 tsp. salt
2 c. chopped, cooked chicken
1 1/2 c. shredded sharp cheese
1/4 c. chopped onion
1/4 c. chopped ripe olives
3/4 tsp. salt
12 corn tortillas
1/4 c. sliced ripe olives

Cook 1 cup onions and garlic in 2 tablespoons oil until tender; stir in flour. Add undrained tomatoes, tomato sauce, chilies, sugar, cumin and 1/4 teaspoon salt. Cook and stir until thickened and bubbly; set aside. Combine chicken, 1/2 cup cheese, onion, chopped olives and 3/4 teaspoon salt. Spoon 1/4 cup chicken mixture into each tortilla; roll up. Place filled tortillas in a 9x13-inch baking dish or pan. Pour tomato mixture over all. Bake, covered, at 350° for 15 minutes. Uncover; bake 15 minutes more. Sprinkle remaining cheese on top. Return to oven until cheese melts. Top with sliced olives. Yield: 6 servings.

Jeanette Judd

Chicken Breasts Gourmet

4 to 5 skinned, boneless chicken breasts
1 (8 oz.) ctn. sour cream
1 can golden mushroom soup
1/2 c. cream sherry
1 can drained, sliced mushrooms

Mix liquid ingredients and pour over chicken breasts in a 9x13-inch pan. Bake at 350° for 1 1/2 hours. Serve over rice or noodles.

Cherry R. Shogren

Chicken, Ham or Beef Casserole

2 c. diced meat
2 c. milk
2 c. uncooked macaroni
2 c. cream of mushroom soup
1/2 lb. diced cheese (any kind)
2 c. chopped med. onions
1 c. peas

Mix and let stand overnight in refrigerator. Bake in a 9x13-inch pan, greased, at 350° for 1 hour. Yield: 15 servings.

Very good.

Virginia Helland

Chicken Lasagne

12 Aunt Vi's pre-cooked lasagne strips
1 lb. cooked, diced chicken

WHITE SAUCE:
3/4 c. melted margarine
1 c. flour
4 c. chicken broth
1 1/4 c. milk

CHEESE MIXTURE:
16 oz. shredded Mozzarella cheese
15 oz. ricotta cheese
1/4 c. Parmesan cheese
2 tsp. parsley flakes

White Sauce: Melt margarine and stir in flour. Add chicken broth and milk, all at once. Cook and stir until thick and bubbly. Stir in chicken.

Cheese Mixture: Mix ricotta, Parmesan and parsley flakes.

To Assemble: Grease a 9x13-inch pan. Spread 1 cup sauce over the bottom. Arrange 4 lasagne strips over sauce. Spread 1/2 of ricotta mixture and 1/3 of Mozzarella cheese over pasta. Repeat this layer, ending with a layer of pasta. Spread remaining white sauce over top and sprinkle with remaining Mozzarella cheese. Bake, uncovered, in 350° oven until hot and bubbly, 40 to 60 minutes.

Jo Durlam

Chicken Noodle-Loo

1 can cream of chicken soup
3 c. wide egg noodles, cooked
1 1/2 c. cooked chicken breast chunks
1 (15 oz.) can whole kernel corn

After cooking and draining noodles, stir in can of soup and mix well.

Can serve this way, or add the chicken chunks. Also can add can of corn for a more versatile meal.

Quick and easy for hurry-up meals.

Patti Todden

Chicken and Noodles

4 c. chicken broth
1 whole chicken breast, cooked & shredded
1/2 c. carrots, chopped
1/2 c. onion, chopped
1/2 c. celery, chopped (opt.)
1/2 c. uncooked egg noodles
Salt & pepper, to taste

Combine all ingredients, except noodles, in a large saucepan or Dutch oven. Bring to a boil. Reduce heat and simmer for about an hour. Add noodles; bring to a boil. Simmer for 30 minutes, or until noodles are done.

Note: You can also cook this in a crock-pot. I add all ingredients, except noodles. Cook on high for 2 hours. Add noodles; cook another hour.

Dana Schmitt

Chicken Pantry Casserole

1 jar whole mushrooms
1 c. diced celery
1/4 c. sliced green onions
3 T. oleo, melted
1 can mushroom soup
1/2 c. milk
1 sm. box frozen peas
1 c. diced chicken
1/2 c. chopped cashews
1/4 tsp. pepper
1 (3 oz.) can chow mein noodles

Sauté mushrooms, celery and green onions in oleo. Combine all ingredients, except 1/2 of noodles, in a 1 1/2-quart casserole. Top with the rest of the noodles. Bake for 25 minutes at 375°. Yield: 6 servings.

Note: Could use either a small can of chicken or turkey in place of the 1 cup of chicken. Time tested and used often!

Betty R. Blagen

Chicken Pockets

3 oz. cream cheese
2 T. butter
2 c. chicken, diced
1/4 tsp. salt
1/8 tsp. pepper
2 T. milk
1 T. chopped onion
1 (8 oz.) tube crescent rolls
3/4 c. seasoned bread crumbs (opt.)

Blend softened cream cheese and butter until smooth. Add remaining ingredients. Roll dough into 4 rectangles. Press dough together. Spoon 1/2 cup chicken mixture into each rectangle. Pull 4 corners to top and twist up. May brush with melted butter and dip in crumbs. Bake for 20 to 25 minutes at 350°.

Margaret Routh

Chicken-Pork Adobo

1 (3 lb.) chicken, cut into serving pieces
1 lb. pork loin, cut into chunks
1/3 c. vinegar
2 T. crushed garlic
1 bay leaf
2 to 3 T. soy sauce
1/2 tsp. peppercorn
Water
1 T. cooking oil

Combine chicken and pork with a mixture of vinegar, 1 tablespoon garlic, bay leaf, soy sauce and peppercorn. Boil, and then simmer, uncovered, for about 10 minutes, or until almost tender. If mixture is dry, add about 1/2 cup water. Simmer, covered, until completely tender. Sauté remaining garlic in hot oil until brown. Add meat; fry until browned. Add adobo sauce. Serve with steamed rice. Yield: 4 to 6 servings.

Note: Another way to prepare adobo is to first brown the pork and chicken in a little oil before adding in the vinegar, garlic, bay leaf, soy sauce, peppercorn and water.

Dali Meyers

Chicken Rolls

1 3/4 c. cubed, cooked chicken
1/2 c. shredded Cheddar cheese
1 can cream of chicken soup
1 c. milk
1 (8 oz.) can crescent rolls

Sauté:
1/2 c. chopped celery
1/2 c. chopped onion

Combine chicken, celery, onion and 2 tablespoons cheese. Lay out the rolls flat. Put 2 tablespoons of chicken mixture on wide end of rolls and roll up.

In a pan, combine soup, milk and 1/4 cup of the cheese. Heat to melt the cheese. Pour 1/2 of the soup mixture into a greased 9x13-inch pan. Lay rolls on top and bake at 375° for 25 to 30 minutes. Add remaining sauce and sprinkle with the rest of the cheese. Bake another 5 or 10 minutes.

Note: May use more cheese, if desired.

Jane Simon

Chicken Spectacular Casserole

2 c. chicken, cooked & cut up
1 (16 oz.) box wild rice (Uncle Ben's), made according to pkg.
1/4 c. chopped onion
1 sm. can water chestnuts
1 sm. jar pimento
2 cans cream of celery soup
1/2 c. mayonnaise
1/4 tsp. curry powder
1 box frozen green beans, or 1 can French-style green beans
1 c. shredded cheese (American)

Mix everything together. Put into a 9x13-inch pan and top with cheese. Cover and bake at 350° for approximately 1 hour.

Jo Rensink

Chicken or Turkey Supreme

2 c. cooked chicken or turkey
1 can cream of mushroom soup
1 can cream of celery soup
1/2 lb. grated cheese
2 c. milk
1 1/2 c. uncooked macaroni noodles
1 chopped onion

Mix all together and refrigerate overnight, or 6 hours. Bake for 1 hour at 350° in a 2-quart casserole.

Rod Bodholdt

Chicken and Wild Rice Casserole

1 c. uncooked wild rice
2 c. low-sodium chicken broth
1 (4 oz.) can sliced mushrooms, undrained
6 boneless chicken breast halves
2 T. dry onion soup mix
1 (10 3/4 oz.) can low-fat cream of mushroom soup, undiluted

Spread rice in a 7x11-inch baking dish. Add broth and mushrooms. Place chicken breast in center of dish; sprinkle with onion soup mix. Spoon mushroom soup over. Bake, uncovered, at 350° for 60 minutes.

Optional: Can arrange asparagus around edge and brush with melted butter. Bake for 15 to 20 minutes more, or until asparagus is tender.

Karen Mannes

Chicago Chicken

8 chicken breasts
8 oz. Catalina dressing
1 env. Lipton onion soup mix
1 can whole cranberry sauce (Ocean Spray)

Brown floured breasts. Drain on paper towels.

Mix dressing, soup mix and cranberry sauce together; pour over chicken breasts. Bake at 350˚ for 30 to 45 minutes.

Bill Carlson

Crescent Chicken Squares

1 (8 oz.) can Pillsbury crescent rolls
3 oz. cream cheese, softened
2 c. cubed chicken
2 T. milk
1/2 onion, chopped
Salt, to taste
Pepper, to taste
1 to 2 T. melted margarine
3/4 c. seasoned croutons, crushed

In a medium bowl, blend cream cheese, chicken, milk, onion, salt and pepper until smooth. Separate dough into 4 rectangles. Firmly press perforations together, and then press with fingers to roll out flatter. Spoon about 1/2 cup mixture into center of each rectangle. Fold one side over, then the other side, then tuck ends under. Brush tops with melted margarine, and then sprinkle with crushed croutons. Bake at 350˚ for 20 to 25 minutes, or until golden brown.

Makes a nice luncheon for bridge.

Jo Durlam

Gingered Coconut Chicken Breast

1 lb. boneless, skinless chicken breast
1 c. crushed corn flakes
1/2 c. coconut flakes
1 tsp. grated ginger
1 tsp. lemon zest
1/2 tsp. ground cumin
1/4 c. butter, melted

Rinse chicken and pat dry. Combine corn flake crumbs, coconut flakes, grated ginger, lemon zest and cumin. Dip chicken breast in butter, and then press into crumb mixture. Place on greased 9x13-inch pan. Bake for 35 to 40 minutes at 350˚.

Karen Mannes

Gourmet Chicken Breasts

4 to 6 chicken breasts, boned, skinned & halved
1 (2 1/2 oz.) pkg. dried beef
6 strips bacon
1 can creamy chicken mushroom soup
1 sm. ctn. sour cream

Line bottom of a 9x9-inch casserole with shredded dried beef. Place chicken pieces on top of beef. Top each piece of chicken with a piece of bacon. Mix sour cream with soup and pour over chicken. Refrigerate overnight. Bake for 2 hours at 300˚.

Note: Do ahead.

Jan Bortz

Grilled Miso Chicken

Chicken breasts
Miso

Marinate breasts in miso paste up to a day ahead. Cook on grill until lightly browned.

Note: Miso is Chinese soybean paste. Use whatever quantity of chicken breasts you want, 1/2 breast per person is sufficient. This refrigerates well and leftovers can be used as a sandwich or sliced and in a salad.

Pastor Chuck Kelsey

Hawaiian Chicken

1 lg. can pineapple chunks in heavy syrup
1 jar red maraschino cherries
4 skinless, split chicken breasts (bone in)
2 T. shortening
1 (10.5 oz.) can Campbell's chicken broth
1/4 c. cider vinegar
2 T. brown sugar, packed
2 tsp. soy sauce
1/8 tsp. garlic powder
1 med. green pepper, cut in 1/2" sq. pieces
3 T. cornstarch
1/4 c. water

Drain pineapple chunks and cherries, reserving syrup. In electric skillet, brown chicken in shortening; drain off fat. Mix the following ingredients: reserved syrup from pineapple and cherries, broth, vinegar, sugar, soy sauce and garlic. Pour this mixture over the chicken. Cover and cook on low heat for 40 minutes. Add green peppers, pineapple and cherries. Cook about 5 minutes, or until peppers are crispy done, stirring occasionally. Combine cornstarch and water; gradually add to sauce. Cook, stirring, until thickened. Serve with cooked rice. Put the sauce over the rice.

Juanita Dunn

Holiday Cornish Game Hens

4 to 6 Cornish hens
2 c. brown sugar
2 c. orange juice
4 T. butter
1/2 tsp. allspice
2 tsp. dry mustard

Coat roasting pan with "Pam" or grease well, and place hens inside. Mix other ingredients in a pan and bring to a boil; pour sauce over hens. Bake at 375˚ for 1 1/4 hours, basting occasionally.

Serve this with wild rice and a vegetable medley.

Note: If sauce is too thin at the very end, you can add some flour (start with 1 tablespoon) to the pan to make a simple gravy-like sauce to serve, if you'd like.

Fred Lewis

Hot Chicken/Turkey and Cranberry Salad

6 c. cubed, cooked chicken or turkey
1/2 bunch celery ribs, sliced
2 green onions, sliced
6 oz. cran-raisins
4 oz. sliced almonds
1 can cream of chicken soup
1 c. mayonnaise
1/8 c. chopped parsley
1/2 T. poultry seasoning
1/2 T. grated lemon peel
1/2 lb. grated Swiss cheese

Combine all ingredients in container. I use slow-cooker. Sprinkle cheese over top. Bake at 325˚ or 60 to 75 minutes. Reduce temperature to 200˚ to hold for 1 hour and during serving. Yield: 10 servings.

This was 'Paradise Pies" most requested special.

Myrna Cakerice

Kay's Chicken or Turkey Casserole

1 (6 oz.) pkg. uncooked macaroni
1 lg. chicken, or 3 breasts
1 can drained mushrooms
Sm. amount of grated onion
2 tsp. pimento or green pepper (opt.)
4 hard-cooked eggs, chopped
1 pt. milk
1/2 lb. Velveeta cheese
2 cans mushroom soup

Put macaroni, chicken, onion, cooked eggs, green pepper and mushrooms in a large bowl. Heat milk, soup and cheese together. Add to mixture and put into a 9x13-inch pan. Put into refrigerator overnight. Add crushed potato chips on top and bake at 350˚ for 1 hour. Yield: 12 to 15 minutes.

Rita Vallery

Lemon Chicken with Thyme

3 T. flour
1/2 tsp. salt
1/4 tsp. pepper
4 skinless, boneless chicken breast halves (1 lb.)
2 T. olive oil
1 med. onion
1 T. margarine
1 c. chicken broth
3 T. lemon juice
1/2 tsp. thyme
Lemon wedges (opt.)
2 T. chopped parsley

In a plastic or paper bag, combine the flour, salt and pepper; shake to mix. Add the chicken and shake to coat lightly. Remove chicken and reserve the excess flour.

In a large skillet, warm 1 tablespoon of the oil. Add the chicken and brown on one side; add the other tablespoon of oil and brown on the second side. Transfer the chicken to a plate and set aside.

Coarsely chop the onion. Add margarine to skillet; add the onion and cook until it is softened, 2 to 3 minutes. Stir in reserved flour and cook, stirring, until the flour is completely incorporated, about 1 minute. Add the broth, lemon juice and thyme; bring mixture to a boil, stirring constantly. Return chicken to the skillet; reduce heat to medium-low and cover. Cook until chicken is tender, 15 to 20 minutes.

Serve chicken with lemon wedge and parsley. Sauce is good on a potato and the chicken.

Jo Durlam

Lemon Mustard Chicken

6 skinned chicken breast halves
1/4 c. butter
3 T. Dijon mustard
3 T. fresh lemon juice
1 tsp. tarragon

Put chicken in baking dish. Season. Melt the butter and add to it, the mustard, lemon juice and tarragon. Stir to mix. Pour this over the chicken. Bake, uncovered, for 45 minutes in 375° oven.

Fred Lewis

Marcia's Chicken Stroganoff

2 lb. boneless, skinless chicken, cut in 1/2" cubes
4 T. butter, divided
2 cloves garlic, chopped
1 1/4 c. white wine
1 (14 oz.) can chicken broth
Salt & pepper, to taste
1/2 tsp. dill weed
3 T. flour
1/2 lb. fresh sliced mushrooms
1/2 c. sliced green onions
1 1/2 c. sour cream

Sauté chicken and garlic in 2 tablespoons butter for about 5 minutes. Add 1 cup wine, chicken broth, salt, pepper and dill weed. Cover and simmer for 20 minutes, or until meat is tender. Mix flour with 1/4 cup wine and 2 tablespoons water to form a paste. Stir into meat and cook until sauce thickens. Sauté mushrooms and green onions in 2 tablespoons butter for about 5 minutes. Add this to the meat mixture. Heat through. Add sour cream just before serving. Garnish with paprika and chopped parsley. Serve over noodles.

Fred Lewis

Mexican Chicken Casserole

4 to 6 chicken breasts, boiled & shredded
3/4 lb. Velveeta cheese
1 c. chicken broth (from boiled chicken)
1 can "Ro-Tel" tomatoes
2 cans cream of mushroom soup
1 med. bag Doritos, crushed
1 med. white onion, finely chopped

Layer the chicken evenly over the bottom of a 9x13-inch baking dish. Slice Velveeta about 1/8-inch thick and place evenly over the top of the chicken. Sprinkle chopped onion over the Velveeta. Sprinkle Doritos over entire casserole. Drain Ro-Tel tomatoes and place in a large bowl. Add one cup chicken broth and 2 cans cream of mushroom soup, Whisk thoroughly and pour evenly over casserole. Bake, uncovered, at 325˚ for about 45 minutes. Yield: 6 to 8 servings.

Note: Can be made and refrigerated a day before baking. Leftovers are almost better than straight out of the oven!

Kristin Hinders

Old-Fashioned Escalloped Chicken

1 qt. cooked, cubed chicken

DRESSING:
1 /12 qt. dry bread cubes
3/4 c. melted butter
1 1/2 tsp. sage
1/4 c. chicken broth
3/4 tsp. salt
3/4 tsp. pepper
2 T. chopped onion

GRAVY:
4 T. flour
4 T. chicken fat
1 qt. chicken broth, free of fat

Prepare chicken. Prepare dressing by combining ingredients. Prepare gravy.

In a greased 9x13-inch casserole, layer the 3 ingredients, with the last layer being gravy. Bake at 350° for 30 minutes, or until dressing is lightly browned.

Fred Lewis

Oven-Baked Chicken

2 skinless, boneless chicken breasts
1/4 tsp. instant minced onion
1/8 tsp. seasoned salt
1/4 c. Parmesan cheese

Preheat oven to 350°. Combine cheese, onion and seasoned salt in a plastic bag. Toss chicken, one piece at a time, in cheese mixture to coat. Place in a greased shallow baking pan and bake in oven for 45 minutes, or until done. Yield: 2 servings.

Chicken will get slightly crispy on outside.

Ila Boston

Party Chicken

4 lg. chicken breasts
4 oz. dried beef
1 c. sour cream
8 slices bacon
1 can cream of mushroom soup

Wrap each chicken breast with bacon. Cover bottom of flat, greased baking dish with dried beef. Arrange chicken on dried beef. Mix soup with sour cream and pour over chicken. Bake, uncovered, at 275° for 3 1/2 hours. Yield: 8 servings.

Bonnie Glotfelty

Pete's Chicken Casserole

4 to 5 boneless chicken breasts
Swiss cheese slices
1 can cream of chicken soup
1 can cream of mushroom soup
1/2 c. melted butter or margarine
2 c. Pepperidge Farm stuffing

In a 9x13-inch pan, place chicken breasts. Cover with slices of Swiss cheese. In a bowl, mix cream of chicken and cream of mushroom soup. Pour over chicken and cheese. Mix melted butter with stuffing and sprinkle over chicken. Bake for 1 1/2 to 2 hours at 350˚. Serve with bread and vegetable or tossed salad.

Nancy Tamashunas

Savory Crescent Chicken Squares

1 (3 oz.) pkg. cream cheese, softened
4 T. margarine or butter, melted
2 c. cooked, cubed chicken (or turkey), or 2 (3 oz.) cans chicken
1/4 tsp. salt
1/8 tsp. pepper
2 T. milk
1 T. chopped chives or onion
1 T. chopped pimento (opt.)
1 (8 oz.) can Pillsbury refrigerated quick crescent dinner rolls
3/4 c. seasoned croutons, crushed

Heat oven to 350˚. In a medium bowl, blend cream cheese and 2 tablespoons melted margarine (reserve 2 tablespoons) until smooth. Add the next 6 ingredients; mix well. Separate crescent dough into 4 rectangles; firmly press perforations to seal. Spoon 1/2 cup meat mixture onto center of each rectangle. Pull 4 corners of dough to top center of mixture; twist slightly and seal edges. Brush tops with reserved margarine; dip in crouton crumbs. Place on ungreased cookie sheet. Bake at 350˚ for 20 to 25 minutes, or until browned. Yield: 4 servings.

Carla Evans

What we learn with pleasure, we never forget.

Scalloped Chicken

3 c. cooked chicken

DRESSING:
1 1/2 qt. cubed bread
1 c. chicken broth
1/2 c. butter
1 c. chopped celery
1/2 c. chopped onion
1 tsp. salt
1/2 tsp. pepper
1 1/2 tsp. sage

GRAVY:
1 qt. chicken broth
4 T. butter
4 T. flour

Cook chicken; bone and cut up.

Dressing: Combine all dressing ingredients and toss with chicken. Place in a buttered baking dish.

Gravy: Combine all gravy ingredients and cook until thickened. Pour over dressing and bake at 350˚ for 45 minutes.

Karen Osenbaugh

Skinny Dip Chicken/Chops

4 c. dried bread crumbs
1/2 c. oil
1 T. salt
1 T. paprika
1 scant T. celery salt
1 tsp. pepper
1 frying chicken, or 4 pork chops

Roll bread crumbs until fine! Mix the crumbs, oil, salt, paprika, celery salt and pepper together. Keep the above mixture in a covered container in refrigerator until ready to use. Put 1/2 of mixture into brown paper bag. Moisten chicken or chops with water; put into bag and shake. Lay meat on a cookie sheet and bake at 350˚ for 60 minutes. No need to turn chicken over when baking.

Kay Baker

Soy Sauce Chicken

4 chicken breasts, skinned & boned (I use 2 cans white chicken)
1 c. sour cream
1/4 c. soy sauce
1/4 tsp. black pepper (opt.)

Place chicken in a greased casserole dish. Mix sour cream, soy sauce and pepper (optional) together. Spread over chicken. Bake, covered, at 350˚ for 1 hour. Yield: 4 servings.

Great over rice!

Rhonda Giebelstein

Sweet 'n Spicy Chicken

1 lb. boneless, skinless chicken breasts, cut into 1/2" cubes/slices
3 T. (1 pkt.) taco seasoning
1 to 2 T. vegetable oil
1 (11 oz.) jar chunky salsa
1/2 c. peach preserves

Place chicken in a large resealable bag. Add taco seasoning and toss to coat. In a skillet, brown the chicken in the oil. Combine salsa and peach preserves; stir into skillet over the browned, cooked chicken. Bring to a boil and reduce heat. Cover and simmer for 2 to 3 minutes, or until meat juices run clear.

Serve over hot, cooked rice.

Fred Lewis

Sweet-Sour Turkey Balls

1 lb. ground turkey
1 s. grated onion
1 tsp. salt
1 egg

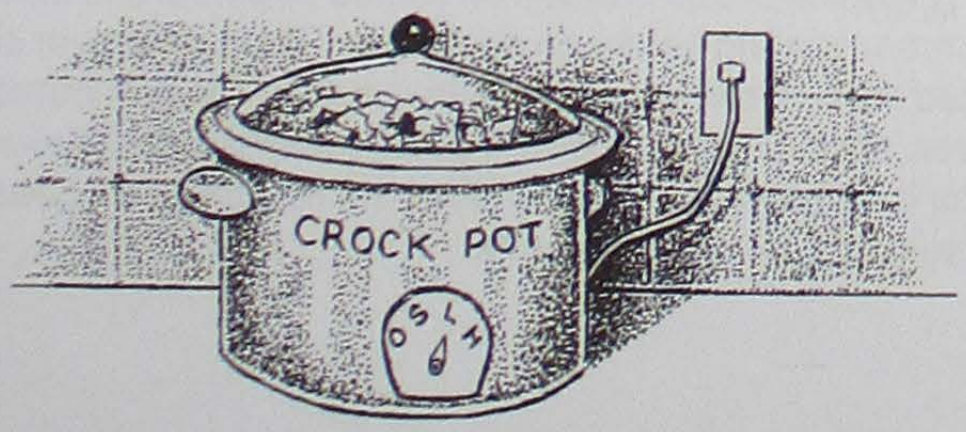
Combine and shape into balls. Brown.

SAUCE:
1 (16 oz.) can whole cranberry sauce
8 oz. chili sauce
2 T. brown sugar
2 T. lemon juice

Combine and cook for 10 minutes; add balls and cook another 1/2 hour over low heat. Serve over cooked wide noodles.

Note: 1/4 cup of water may be added if sauce has thickened too much.

Marianne Klinsky



Thai Chicken Wraps

6 (8" to 10") plain, red &/or green flour tortillas
12 oz. skinless, boneless chicken breast strips for stir-frying
1/2 tsp. garlic salt
1/4 to 1/2 tsp. pepper
1 T. cooking oil
4 c. packaged shredded broccoli (broccoli slaw mix)
1 med. red onion, cut into thin wedges
1 tsp. grated ginger root

Wrap tortillas in paper towels. Microwave on 100% POWER (HIGH) for 30 seconds to soften. (Or, wrap tortillas in foil. Heat in a 350° oven for 10 minutes)

Meanwhile, rinse chicken; pat dry. In a small bowl, combine garlic salt and pepper. Add chicken; toss to coat evenly. In a large skillet, cook and stir seasoned chicken in hot oil over medium-high heat for 2 to 3 minutes, or until no longer pink. Remove from skillet; keep warm. Add broccoli, onion and ginger root to skillet. Cook and stir for 2 to 3 minutes, or until vegetables are crisp-tender. Yield: 6 servings.

Total Time: 20 minutes.

Join the "wrap" rage with this all-in-one meal!

Kieth and Heather Hubbard

Turkeyburger Parmigiana

1/4 c. chicken broth
1 (8 oz.) can tomato sauce
1/2 tsp. dried oregano
1 lb. ground turkey
1/4 c. minced parsley
1/4 tsp. poultry seasoning
1/8 tsp. pepper
1 clove garlic, minced
1/3 c. Italian seasoned bread crumbs
1/2 c. shredded Mozzarella cheese

Combine the first 3 ingredients in a small bowl. Set aside. Combine turkey and the next 4 ingredients. Divide mixture into 4 patties, making them 1/2-inch thick. Sprinkle bread crumbs on waxed paper; press turkey patties into bread crumbs, coating lightly on each side. Place patties in shallow baking dish coated with cooking spray. Bake at 450° for 8 minutes. Drain. Turn patties over; spoon tomato mixture evenly over patties. Bake 8 minutes, or until sauce is bubbly. Sprinkle patties with Mozzarella cheese. Bake for 1 to 3 minutes, or until cheese melts.

Jo Durlam

Turkey in a Brine

1 (12 lb.) turkey, thawed & washed
1 c. lemon juice
3/4 c. orange juice
1 gal. water
1 c. kosher salt (must be kosher salt)
1 c. brown sugar
1 chopped yellow onion
2 oranges, halved
3 cinnamon sticks
2 T. whole cloves
2 T. whole allspice
1 c. brandy
1 T. vegetable oil
1 T. spice of choice for turkey

In a large bowl, place a large sealable roasting bag and stand cleaned turkey up inside of the bag. Pour all ingredients, except oil and last spice, over turkey. Seal bag and let it marinate in refrigerator for 12 to 24 hours.

Take out of brine, pat dry, rub on oil and spice, and roast as usual.

Fred Lewis

Wild Rice Chicken Supreme

1 pkg. Uncle Ben's long-grain & wild rice
1/4 c. butter
1/3 c. chopped onion
1/2 c. flour
1 tsp. salt
1 c. half & half
1 c. chicken broth
2 c. cubed, cooked chicken
1/3 c. pimento
1/3 c. fresh, chopped parsley
1/4 c. chopped, slivered almonds

Cook contents of rice and seasoning packet according to package directions. While rice is cooking, melt butter in a large saucepan. Add onion and cook over low heat until tender. Stir in flour, salt and pepper. Gradually stir in half & half and chicken broth. Cook, stirring constantly, until thickened. Stir in chicken, pimento, parsley, almonds and cooked rice. Pour into a greased 2-quart casserole. Bake, uncovered, in 400˚ oven for 30 minutes. Yield: 6 to 8 servings.

Karen Mannes

Crock-Pot

Au Jus Beef

2 lb. round steak, browned
1 can French onion soup
1 can beef broth
1 can beer, any brand

Place all ingredients in a crock-pot. Cook for 8 hours and meat will fall apart. Place meat in hoagie buns. Serve juice from crock-pot on side for dipping.

So easy. So good!

Janann King

Beef in Onion Gravy

1 (10 3/4 oz.) can condensed cream of mushroom soup, undiluted
2 T. onion soup mix
2 T. beef broth
1 T. quick-cooking tapioca
1 lb. beef stew meat, 1" cubes
Hot, cooked noodles or mashed potatoes

In a slow-cooker, combine the soup, soup mix, broth and tapioca; let stand for 15 minutes. Stir in the beef. Cover and cook on low for 6 to 8 hours, or until meat is tender. Serve over noodles or mashed potatoes. Yield: 3 servings.

Note: I like to double this recipe so that we have leftovers.

Dana Schmitt

Chicken Olé

10 3/4 oz. cream of mushroom soup
10 3/4 oz. cream of chicken soup
1 c. sour cream
2 T. grated onion
3/4 c. grated Cheddar cheese
6 flour tortillas, each torn into 6 to 8 pieces
3 to 4 c. cubed, cooked chicken
1 (7 oz.) jar salsa
1/2 c. grated Cheddar cheese
1 sm. can chopped black olives

In a separate bowl, combine soups, sour cream, onion and 3/4 cup of cheese. Place 1/2 of each, in layers, in crock-pot: tortillas, soup mix, chicken, olives and salsa. Repeat. Cover. Cook on low for 4 to 5 hours. Gently stir. Sprinkle with remaining 1/2 cup cheese. Cover. Cook on low another 15 to 30 minutes.

Note: I use light soups, sour cream and cheese to make this a little lighter. Our entire family enjoys this easy meal.

Teri Elliott

Corny Ham and Potato Scallop

5 potatoes, peeled & sliced thin
1 1/2 c. cubed, cooked ham
1 (15 oz.) can whole kernel corn, drained
1/4 c. green bell pepper, chopped
2 tsp. minced onion
1 can Cheddar cheese soup
1/2 c. milk
3 T. flour

In a 4-quart crock-pot/slow-cooker, combine potatoes, ham, corn, pepper and onions; mix well. In a small bowl, combine soup, milk and flour; beat with wire whisk until smooth. Pour soup mixture over potato mixture; stir gently to mix. Cover; cook on low setting for 7 to 9 hours, or until potatoes are tender. Yield: 6 servings.

Jan Avey

Country-Style Steak

4 to 6 cube steaks
1 pkg. brown gravy mix
1 pkg. Lipton onion soup mix
Water

Brown the cube steak in a skillet, in a little oil. Take out and put into crock-pot; add the brown gravy mix and the onion soup mix. Add enough water to cover. Turn on high for 1 hour, and then on low for 3 to 4 hours.

This is so tender and good. Great served with mashed potatoes.

Dana Schmitt

Creamy Vegetable Soup

1 1/2 qt. water
3 potatoes, cubed
3 lg. carrots, sliced
3 chicken bouillon cubes
3 T. parsley flakes
Pepper, to taste
1 (10 oz.) pkg. frozen mixed vegetables
2 cans cream of chicken soup
1 can cream of chicken with mushroom soup
1 lb. Velveeta cheese, cubed

Cook on high, the first 7 ingredients, until tender. Turn off the heat. Add soups and cheese. Stir well. Turn crock-pot to low until ready to serve. Stir occasionally.

Add more cheese and liquid, if necessary, to taste.

Jean McCluggage

Crock-Pot Beef Roast

1 (3 1/2 to 4 lb.) beef roast
Salt & pepper
1can beef broth
1 can onion soup

Salt and pepper roast. Place in crock-pot. Sprinkle seasonings over meat. Pour beef broth and onion soup over meat. Cover and slow-cook 2 1/2 pounds for 9 to 10 hours, or 3 pounds for 6 to 8 hours. Yield: 6 servings.

Margaret Routh

Crock-Pot Dressing

1 c. butter
2 c. chopped celery
2 (8 oz.) cans drained mushrooms
1 tsp. poultry seasonings
1/2 tsp. salt
1 tsp. thyme
1/2 tsp. margarine
2 well-beaten eggs
2 c. chopped onions
1/4 c. parsley flakes
12 to 13 c. dried bread cubes, unflavored
1 1/2 tsp. sage
1/2 tsp. pepper
2 cans mushroom soup
1 1/2 c. chicken broth (I use 2 cans)

Sauté onions, celery, parsley and mushrooms in 1/2 teaspoon butter. Pour over bread cubes and add seasonings. Moisten with soup and broth. Add eggs and mix well. Put into a large crock-pot. Cover and set on high for 1 hour, then reduce to low for 4 to 6 hours (6 hours is best).

Note: Spray crock with Pam before adding dressing.

Very good and moist.

Julie Sankey

Crock-Pot Pizza

1 lb. hamburger
1/2 lb. plain sausage
1 lg. jar spaghetti sauce
1 sm. can pizza sauce
1 (8 oz.) pkg. Kluski noodles
1 (8 oz.) pkg. Mozzarella cheese
1 (8 oz.) pkg. Cheddar cheese

OPTIONAL:
Mushrooms
Black olives
Pepperoni
Green peppers
Onions
Canadian bacon

Brown hamburger and sausage; drain. Add hamburger-sausage to sauces. Boil and drain noodles, according to package directions. Layer in crock-pot, ending with cheese (sauce, noodles, optional items, cheese, and repeat). Cook on high for 2 hours. Yield: 6 to 8 servings.

This makes quite a bit. This is great served with garlic bread, salad or green beans.

Dana Schmitt

French Dip Sandwiches

1 (4 lb.) beef rump roast, cut into 4 pieces
1 can beef broth
1/2 pkg. dry Italian dressing mix
1 pkg. au jus

Put roast in crock-pot and add remaining ingredients. Cook on low for 10 to 12 hours. Serve on deli-style French rolls. Use au jus to dip sandwiches in.

Kim Jordan

Hot Chicken Sandwiches

1 (28 oz.) can cooked chicken, undrained
2 (10 3/4 oz) cans cream of chicken soup
4 T. grated Parmesan cheese
7 slices bread, toasted & cubed
24 dinner rolls

In a large mixing bowl, combine all ingredients, except dinner rolls. Place in a 5-quart slow-cooker for 3 hours. Spread mixture onto rolls.

Note: You can cut this recipe in half.

Dana Schmitt

Hot Ham Sandwiches

3 lb. thinly-sliced deli ham (about 40 slices)
2 c. apple juice
2/3 c. packed brown sugar
1/2 c. sweet pickle relish
2 tsp. prepared mustard
1 tsp. paprika
12 Kaiser rolls, split

Separate ham slices and place in a slow-cooker. In a bowl, combine the apple juice, brown sugar, relish, mustard and paprika. Pour over ham. Cover and cook on low for 4 to 6 hours, or until heated through. Place 3 to 4 slices of ham on each roll. Serve with additional relish, if desired.

Julie Sankey

Italian Beef Sandwiches

4 1/2 lb. chuck or arm roast
2 cans Campbell's chicken broth
1 can water
1 beef bouillon cube
1 tsp. garlic powder
1 1/2 tsp. oregano
1 1/2 tsp. crushed rosemary
1 tsp. onion salt

Pour over meat. Cook on low for 8 to 10 hours in slow-cooker. Remove and slice. Put into baking dish; add juice to cover. Serve on hoagie buns. Put mild yellow pepper rings on buns. Yield: 12 servings.

Phyllis Crouse

Simple Saucy Potatoes

5 or 6 (15 oz.) cans sliced white potatoes, drained
2 (10 3/4 oz.) cans condensed cream of celery soup, undiluted
2 c. (16 oz.) sour cream
10 bacon strips, cooked & crumbled
6 green onions, thinly sliced

Place potatoes in a slow-cooker. Combine the remaining ingredients; pour over potatoes and mix well. Cover and cook on high for 4 to 6 hours.

Julie Sankey

Slow-Cooker Lasagna

1 lb. ground beef
1 lg. onion
2 cloves garlic, minced
1 (29 oz.) can tomato sauce
1 c. water
1 (6 oz.) can tomato paste
1 tsp. salt
1 tsp. dried oregano
1 (8 oz.) pkg. no-cook lasagna noodles
4 c. shredded Mozzarella cheese
1 1/2 c. small-curd cottage cheese
1/2 c. grated Parmesan cheese

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Add the tomato sauce, water, tomato paste, salt and oregano; mix well. Spread 1/4 of the meat sauce in an ungreased 5-quart slow-cooker. Arrange 1/3 of the noodles over sauce (break noodles, if necessary). Combine the cheeses; spoon 1/3 of the mixture over noodles. Repeat layers twice. Top with remaining meat sauce. Cover and cook on low for 4 to 5 hours, or until noodles are tender. Yield: 6 to 8 servings.

Linda Shoop

Spring Valley Beef Sandwiches

1 beef roast (any cut, any size)
1 lg. jar pepperoncini peppers (mild)
Crusty rolls or buns
Provolone or other cheese (opt.)

Place roast in crock-pot. Pour jar of peppers, including juice, over beef. Cook on low for 10 to 12 hours, or high for 5 to 6 hours. Remove beef; shred with fork and return to crock-pot. Serve on rolls or buns with cheese, if desired. Be sure to put on loads of peppers and pour extra juice from crock-pot, on the sandwiches!

My cousin, Becky, and her husband, Steve, serve this when we visit them in Spring Valley. IL. So easy, feeds a crowd, and a big hit with the kids. Delicious and economical!

Cathy and Dave Hunt, Jordan Moore

White Chili

1 1/2 lb. cubed, cooked chicken
3 (14 oz.) cans chicken broth
3 (16 oz.) cans great Northern beans with liquid
2 c. finely-chopped white onions
2 T. fresh minced garlic
1 (4 oz.) can chopped green chilies with liquid
2 heaping tsp. cumin
2 tsp. oregano
1/2 tsp. cayenne pepper
1 or 2 cans sliced mushrooms

Put all ingredients in a large crock-pot. Cook for 6 to 8 hours on low.

Julie Sankey

Brunch

Aunt Clara's Egg Casserole

6 eggs, well beaten with 6 T. milk
Onion & green pepper, chopped
Parmesan cheese, to taste
6 oz. cottage cheese
4 oz. Mozzarella cheese, grated
12 oz. bulk sausage, browned & drained

Mix all together and bake for 30 minutes, or until puffy and set, in a 350° oven.

Fred Lewis

Baked Fruit Dish

1/4 c. butter, melted
1 tsp. cinnamon
1/2 tsp. cloves
1/2 c. brown sugar
1 can pineapple tidbits, drained
2 apples, peeled & diced

Bake for 1/2 hour; remove and stir. Add 1 can mandarin oranges (drained), 1 can pears and 1 can peaches (drained and diced), or any canned fruits (drained). Stir; bake for 15 minutes more. Remove and stir. Serve warm.

Julie Sankey

Breakfast Casserole

3 c. frozen shredded hash browns
3/4 c. shredded Monterey Jack cheese
1 c. diced, fully-cooked ham
1/4 c. chopped green onions
4 eggs
1 (12 oz.) can evaporated milk
1/4 tsp. pepper
1/8 tsp. salt

Place potatoes in an 8-inch square baking dish. Sprinkle with cheese, ham and onions. Beat eggs, milk, pepper and salt; pour over all. Cover and refrigerate for several hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350˚ for 55 to 60 minutes, or until a knife inserted near center comes out clean.

Note: This can be doubled and put into a 9x13-inch pan.

Jan Bortz,
Kim Jordan

Breakfast Casserole

12 eggs
8 oz. Cheddar cheese, shredded
1 lb. mild or hot sausage
1 1/2 c. milk
1 tsp. salt
1 box croutons
1 tomato, diced

Preheat oven to 350˚. Brown sausage and drain. Place in a 9x13-inch greased pan. Combine eggs, milk and salt. Stir and add cheese. Pour egg mixture over sausage and top with croutons. Bake for 45 minutes. Remove from oven; sprinkle with diced tomato, and serve.

Lara German,
Jackson Warren

Breakfast Pizza

1 lb. sausage
1 pkg. refrigerated crescent rolls
1 c. frozen hash browns
1 c. shredded Cheddar cheese
5 eggs
1/4 c. milk
1/2 tsp. salt
1/8 tsp. pepper
2 T. Parmesan cheese

Cook sausage. Separate crescent dough and place in an ungreased pizza pan; press over bottom and up sides to form a crust, sealing seams. Spoon sausage over crust. Sprinkle with potatoes. Top with Cheddar cheese. In a bowl, beat eggs, milk, salt and pepper. Pour over all. Sprinkle with Parmesan cheese. Bake at 375˚ for 25 to 30 minutes.

Jo Durlam

Brunch Egg-Bacon Casserole

2 c. plain croutons
1 c. shredded Cheddar cheese
4 beaten eggs
2 c. milk
1/2 tsp. salt
1/2 tsp. mustard
1/8 tsp. onion powder
Dash of pepper
6 slices cooked bacon

Put croutons in the bottom of a greased 6x10-inch casserole, and then a layer of shredded cheese.

Combine beaten eggs, milk, salt, mustard, onion powder and pepper; mix well. Pour over croutons and cheese. Sprinkle crisp, crumbled bacon over the top and bake in a 325˚ oven for 55 to 60 minutes. Yield: 6 servings.

Note: This can be prepared the night before, and bacon put on the next morning. Use 1 1/2 batches for a 9x13-inch pan and 9 servings.

Harriet Patterson

The greatest remedy for anger is delay.

Egg Casserole

2 lb. sausage
1/2 c. green onions
1 green pepper
1 red pepper
3 c. shredded Cheddar cheese
8 eggs
4 c. milk
2 tsp. salt
1/2 tsp. pepper
2 c. Bisquick
2 T. mustard

Brown sausage and drain. Sauté peppers and onion until tender-crisp, 3 to 5 minutes, in a small amount of oil. Add to browned sausage. Place into a greased 9x13-inch pan and cover with cheese.

Whip together eggs, milk, salt, pepper, mustard and Bisquick. Pour over sausage and cheese mixture. Bake at 350˚ for 45 to 50 minutes.

Vivian Carter

French Toast Casserole

1 loaf French bread, cut in 1" pieces
8 eggs
3 c. half & half
1/4 c. sugar
1 tsp. vanilla

Put French bread pieces in a greased 9x13-inch pan. Mix eggs, half & half, sugar and vanilla together; pour over bread. Cover and refrigerate overnight. Uncover; dot with butter and sprinkle with cinnamon and sugar. Bake at 350˚ for 1 hour.

Serve with syrup.

Kim Jordan

Frozen Fruit Cups

1 c. sugar
1/2 c. water
2 sm. boxes frozen strawberries, thawed
1 (15 oz.) can crushed pineapple, Undrained
1 (15 oz.) can peaches, sliced & drained
1 (15 oz.) can pears, sliced & drained
3 bananas, diced

Heat and cool sugar and water. Add fruit that has been cut up finely. Mix and freeze in individual serving cups.

Julie Sankey

Ham 'n' Cheese Egg Loaf

6 eggs
3/4 c. milk
1 tsp. prepared mustard
1 1/2 c. flour
2 1/2 tsp. baking powder
1/4 tsp. salt
6 bacon strips, cooked & crumbled
1 c. cubed, finely-cooked ham
4 oz. Cheddar cheese, cubed
4 oz. Monterey Jack cheese, cubed

In a mixing bowl, beat eggs until frothy, about 1 minute. Add milk and mustard. Combine the flour, baking powder and salt. Add to the egg mixture and beat until smooth. Stir in bacon, ham and cheeses. Transfer to a greased and floured loaf pan. Bake, uncovered, at 350° for 50 to 60 minutes, or until golden brown and toothpick comes out clean. Run a knife around edge of pan to remove. Slice and serve warm.

Julie Sankey

Hash Brown Quiche

1 (24 oz.) pkg. frozen shredded hash browns, thawed
1 c. melted butter
1 c. shredded Swiss cheese
1 c. shredded Cheddar cheese
2 c. diced ham
1 1/2 c. milk
6 eggs
1 tsp. salt

Press excess moisture from hash browns between paper towels. Grease a 9x13-inch pan. Press dried hash browns into pan to form a solid crust. Drizzle melted butter over it. Bake at 425° for 25 minutes. Remove from oven and layer ham and cheeses over crust. Beat milk, eggs and salt together. Pour over whole casserole. Return to oven; reduce heat to 350°. Bake for 45 to 50 minutes.

Fred Lewis

Success depends upon your backbone, not your wishbone.

Low-Cholesterol Egg Casserole

1 lb. turkey sausage
2 T. onions, minced
2 T. green pepper, minced
1 tsp. dry mustard
12 slices white bread, no crust
2 T. (diet) margarine
8 oz. medium Cheddar cheese, grated
2 ctn. Egg Beaters, unthawed (equivalent to 8 eggs)
2 c. skim milk
1/2 tsp. salt
1/8 tsp. black pepper
2 tsp. Worcestershire sauce
Nonstick cooking spray

Cook sausage in a nonstick skillet. Drain any excess grease. Mix in onion, bell pepper and dry mustard; continue to cook until vegetables are softened. Spread margarine lightly over bread (all crust trimmed off), and place in bottom of an 8x12-inch baking dish sprayed with nonstick cooking spray. Pour sausage mixture over bread and top with cheese. Place remaining 6 slices of bread on top of cheese to form the top layer. Beat the Egg Beaters, milk and spices together in a separate mixing bowl. Pour over bread and refrigerate overnight. Bake for 75 minutes at 350°. Let casserole stand for 15 minutes to set before serving. Yield: 10 servings.

Note: Make-ahead brunch/breakfast casserole.

Jane Jorgensen

Picante Potato Pie

5 eggs
2 1/2 c. frozen hash brown potatoes
1 c. shredded Mozzarella cheese
1/2 c. shredded sharp Cheddar cheese
2/3 c. picante sauce
2 green onions, sliced
1/4 tsp. salt
6 bacon strips, cooked & crumbled

In a bowl, beat eggs. Stir in the hash browns, cheeses, picante sauce, onions and salt. Pour into a greased 9-inch pie pan. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake at 350° for 25 minutes. Sprinkle with bacon; bake for 5 to 10 minutes longer, or until a knife inserted near the center comes out clean. Serve with additional picante sauce, if desired.

Zella Studer

Sunday French Toast

8 slices French bread, 3/4" thick
4 eggs
1 c. milk
2 T. orange juice
1 T. sugar
1/2 tsp. vanilla

Arrange bread in a single layer in an 8x12x2-inch pan. In a bowl, mix the rest of the ingredients. Pour over bread. Turn slices to coat evenly. Refrigerate, covered, overnight.

In 2 tablespoons oil, put in hot skillet, sauté until golden brown, about 4 minutes per side. Sprinkle with powdered sugar or syrup.

Jo Durlam

Zucchini Casserole

Place in the bottom of a pie pan (10-inch), greased:

1 c. grated Swiss cheese
2 c. shredded zucchini
1/3 c. dried onion
Crumbled bacon

Mix together.

Pour over:

2 c. milk or cream
1/2 c. Bisquick
4 eggs
Dash of salt & pepper

Bake at 375˚ until knife comes out clean (45 to 50 minutes). Let stand 5 minutes before cutting.

I freeze lots of 2-cup containers of shredded zucchini, so we can enjoy this recipe all winter.

Margaret Paulson

The way to be happy is to make others happy.

Pork

Brandy-Glazed Ham

1 (10 to 12 lb.) smoked ham, with bone in
6 c. Burgundy or dry red wine
6 c. water
2 T. Dijon mustard
3/4 tsp. ground cloves
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. pepper
3 oz. currant jelly
1/4 c. brandy
1/4 c. water
1/2 c. brown sugar, well packed

Place ham in a large, heavy pot with a cover, and cover the meat at least halfway with equal parts of wine and water. Bring the mixture to a boil over high heat; reduce the heat, cover and simmer for 2 hours, turning ham after 1 hour to cover the other side with liquid.

In the meantime, in a saucepan, combine the remaining ingredients and heat until thickened, stirring well to blend.

Remove ham from pot and trim off all but 1/4-inch of fat. Score the ham well and place it on a rack in a baking pan with scored-side up. Cover with 1/3 of the glaze and bake in preheated 325° oven for 1 hour, basting twice with the remaining glaze. Let ham stand approximately 30 minutes before slicing.

Note: Do not let the ham cool between the simmering and baking steps. Simmering the ham in the wine gives it a nice color and delicious taste, eliminating most of the saltiness.

Jane Jorgensen

Cheesy Ham and Potatoes

3 c. ham, cut into cubes
5 to 6 med. potatoes, peeled & diced
1 T. margarine
1 tsp. salt
Pepper, to taste
1/4 c. milk
2 T. flour
3 T. water
1/4 c. onion, chopped
2 c. grated Co-Jack cheese

In a large skillet, combine ham, potatoes, margarine, salt, pepper and milk. Fill the skillet with just enough water to cover the ham and potatoes. Cook over medium heat until potatoes are tender (about 20 to 30 minutes). Mix the flour and water together to make a paste. Add to the ham and potatoes, stirring to thicken broth. Add the onion and cheese. Stir until well blended. Pour into a greased 9x13-inch baking dish. Bake at 400° for 35 to 40 minutes, until browned and bubbly.

Susan Campbell

Ham Balls

2 eggs, beaten
1 c. milk
1 lb. ground beef
1 lb. ground ham
1 1/2 c. graham cracker crumbs
1 can tomato soup
1 1/8 c. brown sugar
6 T. white vinegar
1 tsp. mustard

Mix together eggs, milk, ground beef, ground ham and cracker crumbs. Form into balls. Place in a 9x13-inch greased glass baking dish. Combine soup, brown sugar, vinegar and mustard to make a sauce. Pour over top. Bake for 1 hour at 350˚.

Variation: Lean ground pork can be substituted for ground beef, or a combination of both. Turkey ham can be substituted for ground ham.

Jeanette Judd

Ham Loaf Superb

1 1/2 lb. ham loaf
2 eggs, beaten
3/4 c. soft bread crumbs
3/4 c. milk
Dash of pepper

Pat mixture into a 5x9x3-inch loaf pan.
Spread on top of loaf:

2 tsp. mustard
1/4 c. brown sugar

Pour over loaf, 1/3 cup pineapple juice.
Bake in 350˚ oven for 1 1/2 hours. Yield: 6 servings.

Margaret Paulson

Life is like a ladder - every step we take is either up or down.

Ham-Noodle Casserole

3 c. cooked noodles
2 c. white sauce
1 c. diced Velveeta cheese
1 c. diced ham
1/4 tsp. paprika

WHITE SAUCE:
4 T. oleo
4 T. flour
2 c. milk
1/4 tsp. pepper

Melt butter in a saucepan over low heat. Add flour whisking until smooth. Gradually add milk, stirring constantly, until thickened. Add pepper.

Cook the noodles in salted boiling water while you are making the white sauce. When white sauce has thickened, add diced cheese and ham, and paprika. Drain cooked noodles and add to the white sauce mixture. Taste sauce to see if you need salt. Pour into a 2-quart casserole. Sprinkle top with buttered bread crumbs, crushed corn flakes or crushed cheese crackers. Bake at 350° for about 30 minutes. Yield: 6 servings.

Note: This comfort dish goes together easily. You can substitute a can of corned beef for the ham and have a different and very good dish. Multiply the ingredients and have a good hot dish for a funeral dinner at church.

Virginia Schoeneman

Ham, Potato and Cheese Casserole

2 lb. frozen hash browns
2 c. chopped ham
2 c. American cheese, grated
1/4 c. onions, chopped
1 c. broccoli (opt.)
1/2 c. margarine, melted
1 c. cream of celery or cream of chicken soup
1 tsp. salt
1/4 tsp. pepper
1 pt. sour cream

Mix the first 7 ingredients together. Add salt, pepper and sour cream. Put into a 9x13-inch pan.

Top with 1/2 cup margarine, melted, and poured over 2 cups crushed corn flakes. Bake for 1 hour at 350°.

Virginia Helland

Ham Rolls

1 lb. smoked ham, ground*
1 lb. beef, ground*
1 lb. pork, ground*
1 1/2 c. graham cracker crumbs
2 eggs
1/2 c. milk

*Or, use 3 pounds ham loaf mix.
Mix all. Shape into small balls or rolls (18).

SAUCE:
1 can tomato soup or sauce
1/2 c. brown sugar
1/3 c. vinegar
1/2 tsp. dry mustard

Mix well. Spoon over balls. Bake through, at 350˚. Yield: 18 rolls.

Marvel Aurand

Individual Ham Loaves

3 eggs
2 c. milk
1 tsp. onion salt
5 lb. Fareway ham loaf
3 c. crushed graham crackers
1 tsp. salt
1/4 tsp. pepper

TOPPING:
1/2 c. catsup
1 c. brown sugar
1/2 tsp. dry mustard
1/2 c. water
1/4 c. + 2 T. vinegar

Break and slightly beat the eggs. Add crushed graham crackers and the milk. Add the rest of the ingredients. Combine and form into 24 oval loaves. This works well in a 9x13- and 8x8-inch pans.

Topping: Heat ingredients and pour over loaves. Bake for 1 hour at 300˚, basting as needed. Reduce heat to 250˚ and bake 1 more hour, covered.

Note: Can be made ahead and reheated, if desired.
These are good for a larger group.

Jane Simon

Pork Chops

4 pork loin chops
1 clove garlic, chopped
2 T. bread crumbs
2 1/2 T. olive oil
1 egg
1/4 c. vinegar
1 tsp. chopped fresh parsley
2 T. flour
Salt & pepper

Soak chops in vinegar for 1 hour. Remove, dry and sprinkle with salt and pepper. Beat egg, adding a small amount of water. Roll chops in flour, and then dip in egg, then mixture of bread crumbs, garlic, parsley, salt and pepper. Fry in oil, quickly browning on both sides. Reduce heat; cover and continue cooking until well done. Yield: 4 servings.

Dali Meyers

Pork Roast Marinade

1 (4 to 5 lb.) pork rolled roast
2 T. dry mustard
2 tsp. thyme

Place roast in a shallow pan and rub spices over all surfaces.

MARINADE:
1/2 c. cooking sherry
1/2 c. soy sauce
2 cloves minced garlic
1 tsp. ginger

Pour over meat and let stand for 3 to 4 hours at room temperature. Turn often. Put pork roast on rack, uncovered at 325° for 2 1/2 to 3 hours. Baste with marinade every 1/2 hour, or it will dry out. Slice.

Serve with the following sauce.

SAUCE: Warm in microwave until a sauce:
1 sm. jar currant jelly
1 T. soy sauce
2 T. cooking sherry

Yield: 10 servings.

This seems complicated, but in reality very easy. At times, to serve our family and not able to get a full 5-pound roast, I have had to buy 2 to equal. It still works, though watch timing a little closer. One of our family's favorites.

Jo Farrar

Pork Steak with Rice and Pineapple

2 pork steaks
1 c. uncooked rice
1 (10 oz.) can chunk pineapple
Juice from pineapple
Water
Salt & pepper, to taste

Trim and cut pork steaks to make 4 pieces. Brown pork steaks. Add uncooked rice and salt and pepper to taste. Add drained pineapple. Combine pineapple juice with enough water to make 2 cups liquid. Add to meat mixture. Cover and simmer for 30 to 40 minutes, or until done. Yield: 4 servings.

Carol Miller

Pork Tenderloin with Sage Coating

2 (1/2 lb.) pork tenderloins
2 T. Dijon mustard
1 c. soft bread crumbs
2 tsp. rubbed sage
1 clove garlic, minced
1/8 tsp. pepper

Place tenderloins on rack coated with cooking spray. Place rack in a shallow pan. Brush tenderloin with mustard.

Combine bread crumbs, sage, garlic and pepper. Mix well. Sprinkle bread crumb mixture evenly over tenderloin. Bake at 400˚ for about 30 minutes, or until thermometer registers 160˚. Yield: 4 servings.

Jo Durlam

Ribs and Kraut

3 lb. ribs
1 (No. 303) can sauerkraut
1 cooking apple
1 tsp. caraway seed
1 tsp. onion flakes
1 tsp. brown sugar
1 whole allspice
1 bay leaf
2 peppercorns
Salt & pepper

Cover ribs with cold water; bring to a boil, skimming surface as water heats. Add bay leaf, allspice, peppercorns, 1 1/2 teaspoons salt and 1/8 teaspoon pepper. Reduce heat and simmer about 1 1/2 hours, or until meat is tender. Remove bay leaf, peppercorns, allspice, and all but about 2 cups of water. Add sauerkraut, pared and cored apple (cut in small pieces), caraway seed, onion flakes and brown sugar. Bring to a boil; reduce heat. Simmer for 15 minutes. Yield: 4 servings.

Delicious with mashed potatoes and French bread.

Jo Durlam

Roast Pork with Apple Topping

2 T. flour
Salt, to taste
1 tsp. dry mustard
1 tsp. caraway seed (opt.)
1/2 tsp. sugar
1/4 tsp. pepper
1/4 tsp. rubbed sage
1 (4 to 5 lb.) pork loin roast
1 1/2 c. applesauce
1/2 c. brown sugar

In a small bowl, combine flour, salt, mustard, caraway, sugar, pepper and sage; rub over roast. Cover and let stand for 30 minutes. Place on a greased baking rack, fat-side up, in roasting pan. Bake, uncovered, at 325° for 1 hour. Combine applesauce and brown sugar. Spread over roast. Roast for 1 hour longer, or until internal temperature reaches 160° to 170°. Let stand 15 minutes before slicing.

Jo Durlam

Sauerkraut-Pork Chops or Roast

1 pork roast or pork chops
1 pkg. or lg. can drained & rinsed sauerkraut
1/4 c. brown sugar
1 pkg. dry onion soup mix
1/2 c. water

Place pork roast or pork chops in crock-pot. Add drained and rinsed sauerkraut. Top it with the brown sugar. Add the package of dry onion soup mix with 1/2 cup water; pour over and stir into the sauerkraut. Cook for about 6 to 8 hours on medium.

Janice Samuelson

Sandwiches

Barbecued Hamburger

10 lb. ground beef
1 to 2 c. onion, chopped fine
4 tsp. salt
3/4 tsp. pepper
3 c. tomato juice
3 c. catsup
1 c. brown sugar
1/4 c. prepared mustard
1/4 c. vinegar
1 1/2 T. Worcestershire sauce
2 to 3 c. oatmeal, to thicken

Brown the beef in a heavy pan. Add all other ingredients and continue cooking, stirring constantly, until well blended. Cover and simmer at low heat until time to serve. This needs to simmer at least 30 minutes. Yield: 40 sandwiches.

Freezes well.

Karen Mannes

Guiseppi

3/4 lb. Italian sausage
3/4 lb. ground beef
3/4 tsp. garlic powder
3/4 tsp. salt (opt.)
1/4 tsp. pepper
4 (8 oz.) cans tomato sauce
3/4 tsp. basil

Brown meat. Add remaining ingredients. Simmer for 2 hours. Drain off excess grease. Serve on rolls with melted Mozzarella cheese and paprika.

Margaret Routh

Hot Chicken Sandwiches

1 c. cooked chicken, cubed
1 c. chicken broth
1 T. minced onion
2 T. tapioca pudding
1 bouillon cube (chicken)
1/2 tsp. Lawry's seasoned salt
1/4 tsp. pepper

Mix together and heat. Serve on buns.
Note: Works great in crock-pot for large groups.

Julie Sankey

Italian Joes

1 1/2 lb. ground beef
1/4 c. chopped onion
1 tsp. salt
1/8 tsp. pepper
1 can minestrone soup
1/2 c. chili sauce
1/4 tsp. oregano
6 hamburger buns

Cook ground beef until lightly browned. Pour off drippings and add everything, but the buns. Cook slowly, stirring occasionally, until vegetables are tender and the mixture is thickened. Spoon mixture onto bottom of bun; sprinkle with Parmesan cheese and add top of bun.

Jane Simon

Pizza Burgers

1 lb. ground beef
1/3 c. chopped onion
1 (10 1/2 oz.) can pizza sauce
1 (4 oz.) can mushrooms
1 tsp. oregano
4 oz. Mozzarella cheese
8 hamburger buns

In a large skillet, brown ground beef and onion; drain. Stir in pizza sauce, mushrooms and oregano. Refrigerate at least 2 hours, or until served.

Before serving, heat oven to 400°. Stir cheese into hamburger mixture or sprinkle on top. Spoon onto sliced hamburger buns; place on cookie sheet. Bake for 10 minutes, or until cheese is melted.

Dana Schmitt

Scrum-Delicious Burgers

1 1/2 lb. ground beef
3 T. finely-chopped onion
1/2 tsp. garlic salt
1/2 tsp. pepper
1 c. shredded Cheddar cheese
1/3 c. canned, sliced mushrooms
6 bacon strips, cooked & crumbled
1/4 c. mayonnaise
6 hamburger buns
Lettuce & tomato slices

In a medium bowl, combine beef, onion, garlic salt and pepper. Mix well. Shape into 6 patties. In a small bowl, combine the cheese, mushrooms, bacon and mayonnaise; refrigerate. Grill hamburgers over medium-hot heat, turning once. During the last 3 minutes, spoon 1/4 cup of the cheese mixture onto each burger. Serve on buns with lettuce and tomato.

Jo Durlam

When love adorns a home, other ornaments are a secondary matter.

Spinach and Feta Cheese Sandwiches

1 (10 1/2 oz.) pkg. frozen, chopped spinach
1 (4 oz.) can mushrooms
1 (15 1/2 oz.) can diced tomatoes
1/2 onion, sliced
Feta cheese
Mozzarella cheese
Foccacia bread

GARLIC BUTTER:
1/2 stick butter
5 garlic cloves, minced

Cook spinach according to package; drain thoroughly. Meanwhile, sauté onions and mushrooms in about 2 teaspoons olive oil. Add tomatoes and spinach until warm.

To serve, slice foccacia bread; top with spinach mixture. Top with Feta and Mozzarella cheeses. Drizzle with garlic butter. (Melt butter with garlic. Cook/sauté for about 3 to 4 minutes.)

Note: May want to microwave a few minutes to melt cheese, if desired.

Dana Schmitt

Tailgate Sandwiches

1 lb. sliced ham
1 lb. sliced turkey
1 lb. sliced roast beef
1 sm. btl. Wish-Bone Italian dressing
Sliced Co-Jack & Swiss cheese
Barbecue sauce, to taste

Pour dressing into a 9x13-inch container, along with 20 ice cubes. Set aside. In a large saucepan, boil meat for 2 minutes—just to heat it. Take the meat out of the water and quickly transfer it to the dressing. Cover and marinate overnight, or for several hours, turning frequently. Drain marinade. Put meat in a foil pan. Cover with barbecue sauce and top with slices of cheese. Cover with foil and heat on the grill for about 30 minutes, until cheese melts and sauce is bubbly. You can also do this in an oven at 350˚. Yield: 12 sandwiches.

This is a great pre-game treat for hungry Cyclone fans.

Mike Campbell

Seafood

Baked Trout Simply

Trout
Lawry's seasoned salt
Butter
Onion slices
Green pepper strips

Wash trout and shake off to dry. Place on a sheet of aluminum foil. Sprinkle with Lawry's seasoned salt (plus any other herbs, if you'd like). Place 2 thin slices of butter in the fish's cavity, along with slice of onion and a couple strips of green pepper. Seal foil into a packet. Grill or bake in oven at 400˚ for about 8 to 10 minutes, then turn and bake for another 8 to 10 minutes.

Fred Lewis

Balsamic Fish Glaze

1/4 c. chicken broth
1 T. balsamic vinegar
4 tsp. dark brown sugar
1 T. low-sodium soy sauce
1/2 tsp. cornstarch
1/4 c. diagonally-sliced green onions

Combine broth, vinegar, sugar, soy sauce and cornstarch in a small pan. Bring to a boil; cook 1 minute, stirring constantly. Spoon over fish; top with green onions.

This is a tasty topping for any broiled or grilled fish.

Margaret Routh

Cedar Plank Grilled Salmon

Salmon steaks
Your favorite marinade
1 cedar shingle

Place the salmon steaks on the cedar shingle. Place the shingle directly on the grate, just above the coals. Brush the salmon with the marinade. Do not flip the salmon. Cook approximately 10 minutes.

Serve on a bed of rice.

Note: Untreated ceder shingles can be purchased from the lumber yard. Serve on the plank for a nice effect. Don't overcook the salmon.

Pastor Chuck Kelsey

Seafood Gumbo

5 lb. small fresh shrimp, peeled & uncooked
Meat from 1 lb. crab legs (about 2 Alaskan King crab legs)
1/2 c. vegetable oil
2 1/4 c. flour
4 c. onion, chopped
1 c. green pepper, chopped
1 1/2 c. celery, chopped
1 1/2 T. minced garlic
1 (21 oz.) can whole tomatoes
3 c. tomato juice
1 1/2 T. salt
1 T. black pepper
1 tsp. cayenne pepper
8 c. water
1/4 c. fresh parsley, chopped
1/2 c. green onion, chopped
Cooked rice

In a small saucepan, over low heat, make a roux by stirring together the flour and oil until it's a well-browed peanut butter color. Stir constantly, being careful not to burn it. This takes 15 to 30 minutes. Transfer the roux to a large cooking pot (8- to 10-quart size). To the roux, add onion, green pepper, celery and garlic. Cook over medium heat, stirring frequently, until the vegetables are tender. Do not overcook. Hand-squeeze the whole tomatoes and add them to the pot, along with the sauce from the can. Add the tomato juice, salt, cayenne pepper and black pepper. Cook and stir until well blended. Add water and mix well. Bring to a boil, then simmer, uncovered, for 50 minutes, stirring frequently. Add shrimp and cook for 10 minutes. Add crabmeat, parsley and green onion. Cook for 5 minutes more. Do not overcook the seafood. Serve immediately over cooked rice. This will serve approximately 12 adults.

This is a great "let's get together" dish. We all pitch in money for the cost of the seafood.

Mike Campbell

Prayer of Thanks
We thank you God for happy hearts
For rain and sunny weather.
We thank you God for this our food
And that we are together.

Vegetarian

Baby Bok Choy Stir-Fry

1 onion, diced
2 T. butter, olive oil or salad oil
2 carrots, sliced
1 stalk celery, sliced
1 sm. zucchini, sliced
2 baby bok choy, sliced
1 green pepper, diced
1 c. English walnut halves
Turmeric
Thyme
Lemon basil or whole wheat linguine, cooked

In a large skillet, cook onion in water to almost cover, until nearly clear. Add the butter or oil. Add the carrots and celery. Cook briefly, and then push to side while still crisp. Add zucchini and brown lightly on at least one side. Push aside. Add the baby bok choy—white parts first. Scatter cut-up bok choy leaves, green pepper and walnuts across top. Sprinkle lightly with turmeric and thyme. Stir. Cover. Serve cooked linguine. Serve stir-fry over linguine. Yield: 4 servings.

Note: This recipe is good even warmed up the next day. Cooks about as fast as you can add pre-cut ingredients, once the onions are clear.

Kay Wall

Eggplant-Almond Enchiladas

2 T. olive oil
1/16 tsp. garlic powder
1/2 onion, diced into 1/4" pieces
2 c. eggplant, diced into 3/8" pieces
1/3 c. green pepper, diced
1/6 c. chopped almonds, lightly toast
3 lg. soft flour tortillas
1/3 c. grated Farmer's cheese
Salsa
Lettuce

Heat oil in a medium-size skillet. Add garlic powder. Stir. Add onions and eggplant. Stir until eggplant is coated with oil. Cooking covered helps oil distribution. When onions are clear, add green pepper and almonds. Cover. Lay out tortillas on plates. Serve skillet contents on the flour tortillas; sprinkle cheese on. Drizzle a little salsa over. Top with lettuce.

This amount makes a good lunch for the two of us.

Kay Wall

Meatless Manicotti

10 to 12 manicotti shells
2 to 3 zucchini
2 T. margarine
1 1/2 c. cottage cheese
1 1/2 c. Cheddar cheese, grated
1 env. sloppy joe mix
6 oz. tomato paste
1 1/4 c. boiling water

Cook manicotti shells per directions on box. Dice zucchini to yield 2 to 3 cups; sauté in margarine for 10 minutes. Add cottage cheese and 1 cup Cheddar cheese. Stuff shells with cheese mixture and arrange in a single layer in a 2-quart baking dish. Stir together sloppy joe mix and boiling water. Spoon over manicotti. Cover and bake at 375˚ for 30 minutes. Uncover and sprinkle with 1/2 cup grated Cheddar cheese. Bake for 15 minutes. Yield: 4 to 6 servings.

Jan Martin

Stuffed Eggplant

1 med. eggplant
1/2 med. onion
3 T. olive oil
1 T. butter
1/2 (4 oz.) can mushrooms
1/2 clove garlic
Thyme
3 to 5 drops Tabasco sauce
1/16 tsp. black pepper
Salt
1/3 c. sunflower seeds
1 c. cottage cheese

Cut eggplant in half. Scoop out insides down to 1/4-inch of skin. Shake salt over eggplant shell. Dice onion and cook in water in a skillet until clear. Pour off any remaining water. Cut eggplant center into 1/2-inch bits, and sauté with onion in oil and butter. Add garlic and mushrooms; cook until they begin to brown. Lightly shake thyme over (about 1/4 teaspoon) and shake 3 to 5 drops of Tabasco over. Salt and pepper to taste. Add 1/3 cup sunflower seeds and cottage cheese. Stir well. Shake water from eggplant shell halves that salt brought out. Fill shells. Bake for 45 minutes at 350˚. Yield: 2 to 4 servings.

Serve with sliced tomatoes, bread and cucumbers in sour cream, vinegar and salt.

Kay Wall

Veggie Lasagne

1 (15 oz.) ctn. low-fat ricotta cheese
1/4 c. freshly-grated Parmesan cheese
1 lg. egg, lightly beaten
1 T. chopped parsley
1/2 tsp. salt
8 to 10 uncooked lasagne noodles
2 c. shredded Mozzarella cheese, divided

SAUCE:
1 T. olive oil
2 c. sliced white mushrooms
2 c. sliced zucchini
1/2 c. diced onion
1 (26 oz.) jar spaghetti sauce
1 (14 1/2 oz.) can Italian-style diced tomatoes, with liquid
1/2 tsp. oregano
1/4 tsp. ground red pepper

Heat oven to 375˚.

Sauce: Heat oil in a large skillet over medium-high heat. Add mushrooms, zucchini and onion; cook for 6 to 7 minutes, until tender. Stir in spaghetti sauce, diced tomatoes with liquid, oregano and pepper; set aside.

Lightly coat a 9x13-inch glass baking dish with cooking spray. Combine ricotta, Parmesan, egg, parsley and salt in a medium bowl. Spread 2 cups sauce over bottom of prepared dish. Arrange 4 or 5 uncooked lasagne noodles, slightly overlapping, on top. Spread all of ricotta mixture over top to cover; sprinkle evenly with 1 1/2 cups Mozzarella. Pour 1 1/2 cups sauce on top. Repeat layering remaining noodles over sauce. Top with remaining sauce; sprinkle with remaining Mozzarella. Cover with foil and bake for 20 minutes. Uncover and bake 20 to 25 minutes more, until bubbly. Let stand 10 minutes before serving. Yield: 8 servings.

Jan Avey

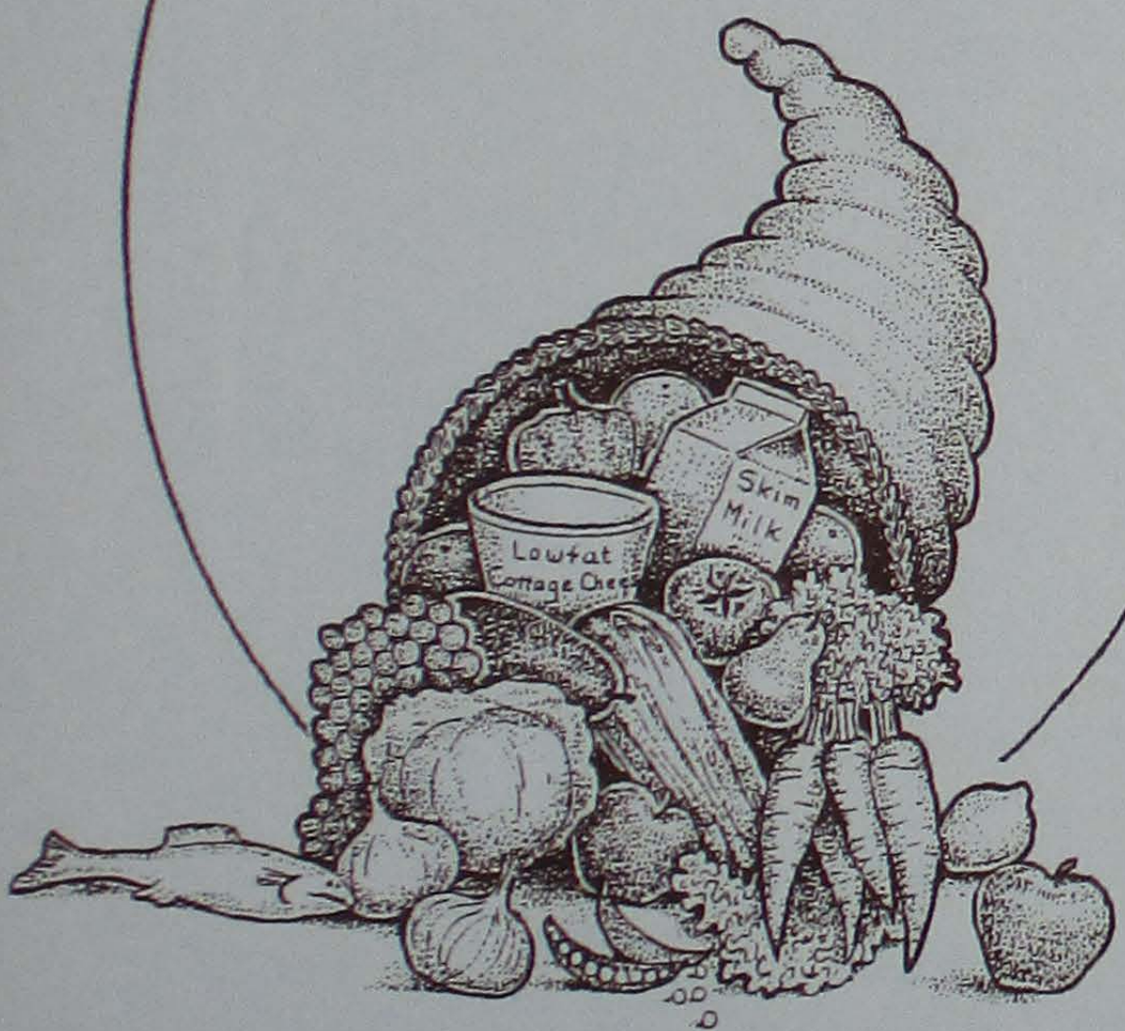
Vegetable Pasta "à la Frederick"

1 (15 oz.) can baby corn, drained
1 sm. zucchini, peeled & sliced
1 onion, chopped
1 red pepper, in strips
1 green pepper, in strips
1 yellow pepper, in strips
Garlic, chopped, to taste
Some thin-sliced hard salami or pepperoni
1 pkg. cooked egg noodles
Shredded Mozzarella cheese
Olive oil

In a roasting-type pan, put some olive oil to coat bottom; add vegetables. Top vegetable with a bit more olive oil. Add some sliced salami or pepperoni. Roast in hot oven until crisp (350˚ for 30 minutes, approximately). Mix the vegetable mixture with cooked egg noodles (or other pasta) and put into a casserole. Cover with shredded Mozzarella cheese and bake for about 20 minutes, until cheese is melted.

Fred Lewis

Healthy Choices



Approximate 100 Calorie Portions

Almonds (shelled) ..... 12-15 nuts
Angel cake ..... 1 3/4 " cube
Apple ..... 1 large
Apple pie ..... 1/3 normal piece
Apricots ..... 5 large
Asparagus ..... 20 large stalks
Bacon ..... 4-5 small pieces
Bananas ..... 1 medium
Beans, canned, baked ..... 1/3 c.
Beans, green string ..... 2 1/2 c.
Beets, sliced ..... 1 1/3 c.
Bread, all kinds ..... slice 1/2" thick
Butter ..... 1 Tbsp.
Buttermilk ..... 1 1/8 c.
Cabbage, shredded ..... 4-5 c.
Cake ..... 1 3/4" cube
Candy ..... 1" cube
Cantaloupe ..... 1 medium
Carrots ..... 1 2/3 c.
Cauliflower ..... 1 small head
Celery ..... 4 c.
Cereal, uncooked ..... 3/4 c.
Cheese ..... 1 1/8" cube
Cottage cheese ..... 5 Tbsp.
Cherries, sweet fresh 20
Cookies ..... 1-3" in diameter
Corn ..... 1/3 c.
Crackers, soda 4
Crackers, graham 2 1/2
Cream, thick ..... 1 Tbsp.
Cream, thin ..... 4 Tbsp.
Cream sauce ..... 4 Tbsp.
Dates 3-4
Doughnuts ..... 1/2 doughnut
Eggs ..... 1 1/2 eggs
Fish, fat ..... size of 1 chop
Fish, lean ..... size of 2 chops
Flour ..... 4 Tbsp.
Frankfurter ..... 1 small
French dressing ..... 1 1/2 Tbsp.
Grapefruit ..... 1/2 large
Grape juice ..... 1/2 c.
Grapes 20
Gravy ..... 2 Tbsp.
Ice cream ..... 1/4 c.
Lard ..... 1 Tbsp.
Lemons ..... 3 large
Lettuce ..... 2 large heads
Macaroni ..... 3/4 c. cooked
Malted milk ..... 3 Tbsp.
Marmalade & jelly ..... 1 Tbsp.
Marshmallows ..... 5 regular
Mayonnaise ..... 1 Tbsp.
Meat, cold sliced ..... 1/8" slice
Meat, fat ..... size 1/2 chop
Meat, lean ..... size 1 chop
Milk ..... 5/8 c. (regular)
Molasses ..... 1 1/2 Tbsp.
Onions ..... 3-4 medium
Oranges ..... 1 large
Orange juice ..... 1 c.
Peaches, fresh ..... 3 medium
Peanut butter ..... 1 Tbsp.
Pears, fresh ..... 2 medium
Peas, canned ..... 3/4 c.
Pecans ..... 12 meats
Pie ..... 1/4 ordinary serving
Pineapple ..... 2 slices 1" thick
Plums ..... 3-4 large
Popcorn ..... 1 1/2 c.
Potatoes, sweet ..... 1/2 medium
Potatoes, white ..... 1 medium
Potato salad ..... 1 c.
Prunes, dried ..... 4 medium
Radishes, red button ..... 3 doz.
Raisins, seeded ..... 1/4 c.
Raisins, unseeded ..... 2 Tbsp.
Rhubarb, stewed and sweetened ..... 1/2 c.
Rice, cooked ..... 3/4 c.
Rolls ..... 1 medium
Rutabagas ..... 1 2/3 c.
Sausage ..... 2 small
Sauerkraut ..... 2 1/2 c.
Sherbet ..... 4 Tbsp.
Spinach ..... 2 1/2 c.
Squash ..... 1 c.
Strawberries ..... 1 1/3 c.
Sugar, brown ..... 3 Tbsp.
Sugar, white ..... 2 Tbsp.
Tomatoes, canned ..... 2 c.
Tomatoes, fresh ..... 2-3 medium
Turnips ..... 2 c.
Walnuts ..... 8-16 meats
Watermelon ..... 3/4 slice, 6" diameter

Healthy Choices

Salads

Carrot Salad

2 lb. cooked, sliced carrots*
1 c. chopped green pepper
1 c. chopped celery
1 sm. chopped onion
1 can tomato soup
5 pkt. sugar substitute
1/2 c. oil
1/2 c. vinegar
1/2 tsp. salt
1 tsp. dry mustard

*Salt water when cooking carrots.

To cooled, sliced carrots, add peppers, celery and onion. Bring to a boil the tomato soup, sugar substitute, oil, vinegar, salt and mustard powder. Pour this dressing on the vegetables. Mix thoroughly. Refrigerate several hours to mix flavors.

Note: Keeps well in refrigerator.
Good potluck dish. Wonderful with ham.

Betty Blagen

Cherry-Chocolate Cloud Salad

1 (4-serving) pkg. Jello sugar-free vanilla cook & serve pudding mix
1 (4-serving) pkg. Jello sugar-free gelatin
3/4 c. water
2 c. (16 oz. can) tart red cherries, packed in water, undrained
3/4 c. lite Cool Whip
9 (2 1/2") chocolate graham crackers
1/2 c. (1 oz) mini marshmallows

In a medium saucepan, combine dry pudding mix, dry gelatin and water. Stir in undrained cherries. Cook over medium heat, stirring often until mixture thickens and starts to boil, being sure not to crush cherries. Spoon mixture into a larger bowl. Place bowl on wire rack and let stand for 45 minutes. Stir in lite Cool Whip. Refrigerate at least 10 minutes. Break graham crackers into large pieces. Just before serving, stir in the cracker pieces and marshmallows.

Nutritional Information Per Serving: 126 calories, 2 gm fat, 2 gm protein, 25 gm carbohydrate, 188 mg sodium, 1 gm fiber. Diabetic Exchanges: 2/3 fruit, 1/2 bread, 1/2 slider, 1/2 starch, 8 optional calories.

Fern Fincham

Minnesota Chicken Salad

1 c. wild rice
3 c. water
2 c. cooked, cubed chicken
1 lg. apple, cored & diced
1 c. sliced celery
1 c. seedless red grapes, halved
1/2 c. low-fat mayonnaise
1/2 c. fat-free plain yogurt

Rinse and drain rice. Place rice and water in a 2-quart saucepan; cover. Bring to a boil over medium heat. Uncover and boil gently, without stirring, for about 35 minutes, until just tender. Drain and put uncovered saucepan over very low heat for 5 minutes, stirring occasionally, to dry rice. In a large bowl, combine rice and remaining ingredients. Mix well; cover and chill thoroughly before serving. Yield: 6 to 8 servings.

Recipe inspired by a lunch at the Minnesota Zoo.

Katie Bradshaw

Desserts

Banana-Butterscotch Pie

1 (6 oz.) Keebler graham cracker pie crust
2 c. sliced bananas (2 med.)
1 (4-serving) pkg. Jello sugar-free instant butterscotch pudding mix
2/3 c. Carnation nonfat dry milk powder
1 1/2 c. water
1/2 c. Cool Whip Lite

Place sliced bananas in the bottom of a pie crust. In a medium mixing bowl, combine dry pudding mix, dry milk powder and water. Mix well, using a wire whisk. Blend in Cool Whip Lite. Pour mixture over sliced bananas. Refrigerate at least 1 hour. Cut into 8 pieces.

Donna Banker

Chocolate Bread Pudding

4 c. day-old bread, such as raisin, sourdough, oatmeal, or mixture of white with these
2 c. skim milk, scalded
1/4 c. unsweetened cocoa (Dutch or European-style best—sift if lumpy)
3/4 c. fat-free egg substitute
3/4 c. packed dark brown sugar
1 tsp. vanilla
1 tsp. brandy, rum, almond flavorings
Confectioners' sugar (opt.)

Heat oven to 350˚. Coat a 2-quart baking dish with nonstick spray. Place cubed bread in baking dish. Set aside. Mix 1 tablespoon of the milk with cocoa in a medium bowl to form a paste; stir in remaining milk until cocoa dissolves. Stir in egg substitute, brown sugar, vanilla and flavoring. Pour milk mixture over the bread. Bake for about 35 to 40 minutes, or until set. Cool on wire rack for 10 minutes. Lightly dust with confectioners' sugar, if desired. Serve warm. Yield: 6 servings.

Harriet Ringgenberg

Chocolate Cake

1 box devils food cake mix
1 (15 oz.) can pumpkin (solid-pack)

Mix cake mix (dry) and pumpkin together. Beat until well blended. Pour into a greased 9x13-inch pan. Bake at 350˚ for 20 to 25 minutes. You can sprinkle powdered sugar on when serving, or a small amount of Cool Whip.

Variations: Yellow cake mix or angel food cake mix (1- or 2-step) mixed with a 15-ounce can of crushed pineapple (not drained). Very good, and low in calories.

Kim Jordan

Chocolate Muffins

(Weight Watchers)

3 c. All-Bran cereal (Kellogg's)
2 1/2 c. water
1 1/2 tsp. baking powder
1 box Betty Crocker Sweet Rewards brownie mix

Soak cereal and water for 5 minutes. Add baking powder and brownie mix. Spray muffin tin with Pam. Bake at 350˚ for 15 to 20 minutes. Yield: 24 muffins; 1 point each.

Really good after frozen.

Kim Jordan

Easy Macaroons

1 (16 oz.) box 1-step angel food cake mix
1/2 c. water
2 tsp. almond extract
1 tsp. vanilla extract
1 1/2 c. sweetened flaked coconut

Preheat oven to 350°. Beat cake mix, water and extracts on low for 30 seconds. Scrape bowl and beat on medium for 1 minute. Stir in coconut. To make each cookie, drop 2 tablespoons of dough onto a parchment-paper-lined baking sheet, placing cookies 2 inches apart. Bake for 8 to 10 minutes, or until set and very lightly golden. Do not brown cookies. Carefully slide parchment paper with cookies onto a cooling rack to cool, about 10 to 15 minutes. Gently remove cooled cookies with melted spatula. Yield: 30 cookies.

Nutritional Information Per Cookie: 69 calories, 14 gm carbohydrate, 1 gm protein, 1 gm saturated fat, 100 mg sodium.

Judy Roe

Graham Cracker Cherry Dessert

15 graham crackers
1 (5 oz.) can crushed pineapple, in its own juice
2 tsp. cornstarch
1/2 c. chopped walnuts
2 pkg. sugar-free cherry Jello

Crush graham crackers. Line the bottom of an 8-inch square baking dish with 1/2 of the crumbs. Refrigerate. In a saucepan, combine pineapple and juice and cornstarch. Stir to blend. Cook over low heat until it thickens. Cool completely. Fold in walnuts. Spread mixture over the top of the crumbs. Sprinkle with remaining crumbs. Refrigerate.

Make gelatin as directed. Let it set to the consistency of egg whites. Pour over top layer of crumbs. Refrigerate.

Nutritional Information Per Serving: 105 calories, 12 gm carbohydrate. Diabetic Exchanges: 2/3 starch/bread, 1 fat.

Donna Messenger

Lime Angel Squares

1 (3 oz.) pkg. sugar-free lime gelatin
1 c. boiling water
1 sm. angel food cake, cut in 1" cubes
1 (8 oz.) pkg. reduced-fat cream cheese
1/2 c. sugar
2 tsp. lemon juice
1 1/2 tsp. grated lemon peel
1 (8 oz.) ctn. reduced-fat whipped topping

Dissolve Jello in boiling water. Refrigerate until it begins to thicken. Spray a 9x13-inch pan with nonfat spray. Put cubed cake in the pan. In a small bowl, beat the cheese, sugar, lemon juice and peel. Add gelatin mixture; stir or beat well. Fold in 1 1/2 cups whipped topping. Spread over the cake, covering completely. Refrigerate at least 2 hours. Cut into squares. Top with remaining whipped topping. Yield: 15 servings; 139 calories per serving.

Everyone will like this. From "Light & Tasty" magazine.

Virginia Schoeneman

No-Bake Pumpkin Pie

1 (4-serving) pkg. sugar-free instant vanilla pudding mix
1 c. nonfat dry milk powder
3/4 c. plain fat-free yogurt
1/2 c. water
2 c. (15 oz. can) pumpkin
1 tsp. vanilla
1 1/2 tsp. pumpkin pie spice
1 c. Cool Whip Lite
1 (6 oz.) graham cracker pie crust

In a large bowl, combine dry pudding mix and dry milk powder. Add yogurt, water and pumpkin. Mix well with wire whisk. Blend in vanilla, pumpkin pie spice and 1/2 cup Cool Whip. Spread evenly into crust. Refrigerate at least 1 hour. Cut into 8 servings. Top each piece with 1 tablespoon Cool Whip.

Diabetic Exchanges: 1 1/2 starch/carbohydrate, 1 fat, 1/2 skim milk.

Judy Roe

Orange Delight Pie

1 graham cracker or vanilla wafer crust
3/4 c. orange juice
1/3 c. sugar
2 env. unflavored gelatin
1 ctn. reduced-fat ricotta cheese or cottage cheese made smooth in blender
16 oz. fat-free vanilla or orange yogurt
1 tsp. grated orange peel
1 (15 oz.) can mandarin oranges, drained

Bake pie crust at 375° for 10 minutes. Cool.

In a saucepan, combine orange juice, sugar and gelatin. Let stand 5 minutes. Heat and stir over low heat until gelatin is dissolved. Cool 10 minutes.

Meanwhile, in a blender, cover and process cheese until smooth. Add yogurt, orange peel and gelatin mixture. Spoon into crust.

Chill at least 6 hours, or overnight. Just before serving, run a knife around edge of pan to loosen, and cut serving pieces. Refrigerate any leftovers. Yield: 6 to 8 servings.

Note: 2 tablespoons orange marmalade may also be added to this. This is a low-fat recipe and easily adjusted to the diabetic diet.

Edith Rogers

Peanut Butter Cookies

1/2 c. margarine
1/2 c. brown sugar
1 c. peanut butter (crunchy)
2 eggs (or 1/2 c. liquid egg substitute)
Artificial sweetener equivalent to 8 tsp. sugar
1 tsp. vanilla extract
1 1/2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda

Mix margarine and sugar until light and fluffy. Beat in peanut butter, eggs, sugar and vanilla. Combine flour, baking powder and baking soda. Stir in peanut butter mixture. Roll dough into balls; place on lightly-oiled baking sheet. Bake at 350° until light golden brown, about 8 to 10 minutes. Flatten with a wet fork. Yield: 48 cookies.

Donna Messenger

Peppermint Meringues

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/2 c. sugar
2 peppermint candy canes, crushed

In a mixing bowl, beat egg whites until foamy. Sprinkle with salt and cream of tartar. Beat until soft peaks form. Gradually add sugar, beating until stiff peaks form, about 7 minutes. Drop by teaspoons onto ungreased foil or paper-lined baking sheets. Sprinkle with crushed candy. Bake at 225° for 1 1/2 hours. Turn off heat; leave cookies in oven with door ajar for at least 1 hour, or until cool. Store in airtight container. Yield: 3 dozen.

Nutritional Information Per Serving: 21 calories, 12 mg sodium, 0 cholesterol, 0 fat, 5 gm carbohydrate. Diabetic Exchange: 1/2 fruit.

Judy Roe

Raisin "Sour Cream" Pie

1 Pillsbury refrigerated unbaked pie crust
1 (4-serving) pkg. Jello sugar-free vanilla cook & serve pudding mix
1 c. skim milk
1/2 c. water
1 c. raisins
1 tsp. vanilla extract
1 1/4 c. Yoplait plain, fat-free yogurt
2 T. Sprinkle Sweet or Sugar Twin
1 c. Cool Whip Lite
1/2 tsp. nutmeg

Place pie crust in a 9-inch pie plate and bake according to package directions. Cool on wire rack.

Meanwhile, in a medium saucepan, combine dry pudding mix, skim milk, water and raisins. Cook over medium heat, stirring constantly, until pudding thickens and comes to a boil. Remove from heat. Stir in vanilla extract. Cool 15 minutes. Add yogurt and Sprinkle Sweet. Mix well to combine. Pour mixture into cooled pie crust. Refrigerate at least 3 hours.

In a small bowl, combine Cool Whip Lite and nutmeg. Spread mixture evenly over set filling. Continue to refrigerate until ready to serve. Cut into 8 pieces.

Donna Banker

Wilma's Fruit Bars

1/4 c. water
1 T. unflavored gelatin
3/4 c. dried apricots
1/4 c. dates
1 c. raisins
1 c. pecans
1 T. all-purpose flour
2 tsp. grated orange peel
2 tsp. vanilla

Place water in a saucepan. Sprinkle gelatin over water. Allow gelatin to soften for 5 minutes. Stir over low heat to dissolve gelatin. Combine remaining ingredients. Place mixture into grinder or blender and grind to a coarse texture, but contains no large chunks. Add blended ingredients to gelatin in saucepan. Stir well. Line bottom and sides of an 8-inch square pan with waxed paper. Spray waxed paper with nonstick spray. Spread mixture in pan. Cool in refrigerator until firm, about 2 to 3 hours. Cut into 24 bars. Store bars between layers of waxed paper in refrigerator. Yield: 24 bars.

Diabetic Exchanges Per Bar: 1/2 fruit, 1/2 fat.

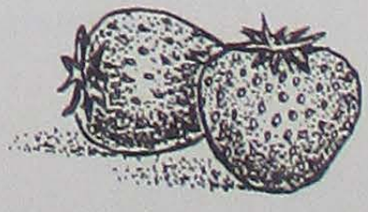
Judy Roe

Yogurt Pie

1 reduced-fat graham cracker crust
2 ctn. fat-free or light yogurt (Key lime, lemon, orange, peach, strawberry, raspberry or cherry)
1 sm. pkg. sugar-free Jello (same flavor as yogurt)
1/4 c. hot water
1 (8 oz.) ctn. lite or fat-free Cool Whip, thawed

Dissolve Jello in hot water and quickly whisk yogurt into it. Fold in Cool Whip and put into pie shell. Refrigerate until firm. Can garnish with fresh fruit and more Cool Whip, if desired. Yield: 6 to 8 servings.

Harriet Ringgenberg



Main Dishes

Chicken Chow Mein

1/2 c. chopped onion
1 c. sliced celery
1/2 c. chopped green pepper
2 c. chopped, cooked chicken
2 (14 oz.) cans Chinese-style vegetables, drained
1 (4 oz.) can sliced mushrooms, drained
1/4 tsp. ground cumin
1 T. chicken-flavored bouillon granules
2 T. cornstarch
3 c. water

Coat a large skillet with cooking spray; place over medium heat until hot. Add onion, celery and green pepper; cook, stirring constantly, 3 minutes, or until vegetables are tender. Stir in chicken, Chinese vegetables, mushrooms and cumin; cook over medium heat for 1 minute. Dissolve bouillon granules and cornstarch in water. Add to chicken and vegetable mixture; continue to cook over medium heat, stirring constantly, until thickened and bubbly. Serve over chow mein noodles or hot cooked rice.

Nutritional Information Per 1-Cup Serving: 70 calories. Diabetic Exchanges: 1 lean meat, 1 vegetable.

Judy Roe

Creamy Potato-Ham Bake

(Weight Watchers)

16 oz. raw shredded potatoes or thawed hash browns
1 full c. 97% fat-free lean ham
1 can green beans
1/2 tsp. dried parsley flakes
1/4 tsp. black pepper
1 can Healthy Request cream of celery soup
3 oz. Velveeta cheese, light, cubed

Mix all ingredients together thoroughly. Place mixture in a sprayed 8x8-inch baking dish. Bake at 350˚ for 25 to 30 minutes. Yield: 4 servings; 4 points per serving.

Kim Jordan

Crunchy Baked Chicken

3/4 c. fat-free Western salad dressing
1/2 tsp. chili powder
1/4 tsp. salt
8 (10 oz.) chicken breasts, skin removed
2 1/2 c. crushed corn flakes

SAUCE:
1/4 c. chopped green pepper
1/4 c. chopped onion
3/4 c. fat-free Western salad dressing
1/2 tsp. chili powder

In a shallow bowl, combine salad dressing, chili powder and salt. Dip chicken in the mixture and roll in corn flakes. Place in baking dish coated with spray. Bake, uncovered, at 350° for 35 to 40 minutes.

Sauce: Combine green pepper and onion in a microwave-safe bowl. Microwave on HIGH for 1 1/2 minutes. Add remaining ingredients. Cover and cook for 30 to 60 minutes, until heated through.

Nutritional Information Per Chicken Breast: 278 calories, 1 gm fat, trace of saturated fat, 66 mg cholesterol.

Margaret Routh

Fat-Free Cream of Tomato Soup

2 (14 1/2 oz.) cans no-salt whole tomatoes, undrained
1 to 3 tsp. vegetable bouillon crystals
2 c. fat-free evaporated milk or fat-free half & half
3 T. cornstarch
1/8 tsp. baking soda
2 tsp. sugar
1 to 2 T. margarine
Salt & pepper, to taste

Process tomatoes with liquid in food processor or blender until smooth; heat tomatoes and bouillon crystals in a large saucepan to boiling. Mix milk or cream and cornstarch; whisk into boiling mixture. Boil, whisking constantly, until thickened, about 1 minute. Add baking soda, sugar and margarine to soup, stirring until margarine is melted. Season to taste with salt and pepper. Ladle into bowls. Yield: 4 (about 1 1/4-cup) servings.

Linda Woodworth

Fiesta Bake

8 oz. ground beef or turkey (90% lean)
1/2 c. chopped onion
1/4 c. chopped green bell pepper
1/2 c. sliced mushrooms, drained
1 c. frozen corn
1 c. tomato sauce
1 T. chili seasoning mix
3/4 c. Bisquick reduced-fat baking mix
3/4 c. chunky salsa
1 1/2 oz. (1/3 c.) shredded reduced-fat Cheddar cheese

Preheat oven to 350˚. In a large skillet, sprayed with olive-oil-flavored cooking spray, brown meat, onion and green pepper. Add mushrooms, corn, tomato sauce and chili seasoning mix. Stir well to blend. Pour into an 8x8-inch baking dish sprayed with olive-oil-flavored cooking spray. In a medium bowl, combine Bisquick and salsa. Add cheese. Spread evenly over meat mixture. Bake for 25 to 30 minutes. Yield: 6 servings.

Nutritional Information Per Serving: 282 calories, 9 gm fat, 19 gm protein, 32 gm carbohydrate, 1056 mg sodium.

Joanie Tedesco

He-Man Casserole

(Weight Watchers)

8 oz. extra-lean ground beef
1/2 c. chopped onion
1 1/2 c. finely-chopped celery
1 can Healthy Request cream of celery soup
1/3 c. fat-free milk
3/4 c. (3 oz.) shredded reduced-fat Cheddar cheese
1/8 tsp. black pepper
1 1/2 c. (12 oz.) diced, cooked potatoes

Preheat oven to 350˚. Spray an 8x8-inch baking dish with butter-flavored cooking spray. In a large skillet, brown meat, onion and celery. Add celery soup, milk, Cheddar and pepper. Mix well to combine. Lower heat and simmer for 5 minutes, or until cheese melts, stirring occasionally. Layer potatoes in prepared baking dish. Evenly spoon meat mixture over potatoes. Bake for 25 to 30 minutes. Let stand 5 minutes before serving. Yield: 4 servings; 5 points per serving.

Kim Jordan

Lasagna

1 lb. lean ground beef (or turkey)
1/2 c. chopped onion
2 cloves garlic, minced
1 (16 oz.) can tomatoes, cut up
1 (15 oz.) can tomato sauce
1 tsp. crushed, dried oregano
1 tsp. crushed fennel seed
2 tsp. crushed, dried basil
8 oz. lasagna noodles
1 beaten egg
2 c. low-fat cottage cheese
3/4 c. grated Parmesan cheese
1/2 tsp. pepper
8 oz. Mozzarella cheese (low moisture, part-skim), sliced

In a large skillet, brown meat, onion and garlic; drain fat. Stir in tomatoes, tomato sauce, oregano, fennel seed and basil. Cover and simmer for 15 minutes. Stir often.

Meanwhile, cook lasagna noodles according to package directions, except omit oil. Drain. Stir together egg, cottage cheese, 1/2 cup of Parmesan and pepper.

In a 9x13x2-inch pan, layer 1/2 of the noodles, 1/2 of the cottage cheese mixture, 1/2 of the Mozzarella and 1/2 of the meat sauce. Repeat layers; sprinkle with remaining Parmesan. Bake in a 375° oven for 30 to 35 minutes, or until heated through. Let stand for 10 minutes. Yield: 10 servings.

Carol Miller

Low-Fat Chile Relleno Casserole

1 c. evaporated skim milk
4 egg whites
1/3 c. flour
3 (4 oz.) cans whole green chilies
1/2 lb. low-fat Jack cheese, grated
1/2 lb. low-fat sharp Cheddar cheese, grated
1 (8 oz.) can tomato sauce

Preheat oven to 350°. Spray a deep 1 1/2-quart casserole dish with vegetable oil cooking spray.

Beat evaporated skim milk, egg whites and flour together until smooth. Split open chilies and rinse to remove seeds; drain on a paper towel. Mix cheeses together and reserve 1/2 cup for topping. Alternate layers of chilies, cheese and egg mixture in a casserole dish. Pour tomato sauce over top layer and sprinkle with reserved cheese. Bake for 1 hour, or until done in center. Yield: 8 servings.

Serve with corn-rice side dish.

Linda Woodworth

Mexican Egg Brunch

2 c. fat-free egg substitute
1 (14 1/2 oz.) can stewed tomatoes
1 onion, finely chopped
1/2 green bell pepper, diced
1/2 c. cooked ham strips
3 (6" fat-free flour tortillas, cut into 2" x 1/2" strips
3/4 c. shredded, reduced-fat Monterey Jack cheese

Preheat the oven to 350˚. Spray a 6x10-inch baking dish with nonstick cooking spray; set aside. In a medium bowl, combine the egg substitute, tomatoes, onion and pepper. Stir in the ham and tortilla strips until the tortillas are just moistened. Pour into the dish; sprinkle with the cheese and bake until a knife inserted in the center comes out clean, about 40 minutes. Yield: 6 servings.

Harriet Ringgenberg

One-Dish Turkey with Stuffing

4 (3 oz.) skinless boneless turkey cutlets
3 T. fat-free Italian salad dressing
2 celery stalks, diced
2 onions, chopped
1 (8 oz.) pkg. herb-seasoned stuffing mix
2 apples, cored & diced
1/4 c. raisins (opt.)

In a gallon-size sealable plastic bag, combine the turkey and salad dressing. Seal the bag, squeezing out the air; turn to coat the turkey. Refrigerate at least 2 hours or overnight, turning the bag occasionally.

Preheat oven to 350˚. Spray an 8x12-inch baking pan with nonstick cooking spray.

Spray nonstick large saucepan with cooking spray; heat. Add the turkey and marinade; cook until lightly browned, about 3 minutes on each side. Transfer to a plate. Spray the same saucepan with more nonstick cooking spray. Add the celery and onions; sauté until softened, about 5 minutes. Stir in the stuffing mix, apples, raisins and 1 1/2 cups hot water. Transfer to the pan and top with the turkey. Bake, covered, for 15 minutes. Uncover and bake until heated through, about 5 minutes longer. Yield: 4 servings.

Harriet Ringgenberg

Sante Fe Chicken Soup

(Weight Watchers)

1 pkg. Chef's Choice Sante Fe chicken
1 can fat-free refried beans
1 can fat-free black beans
1 lg. can crushed tomatoes
1 bag frozen corn
2 cans Mexican tomatoes
4 cans fat-free chicken broth

Combine all ingredients and simmer for 1 hour.
Weight Watchers: 2 points per 1-cup serving.

Kim Jordan

Winter Vegetable Soup

1 lg. can (6 c.) chicken broth
3 T. vegetable oil
2 onions, chopped
2 carrots, diced
3 stalks celery, sliced
1 sm. turnip, diced
2 c. green cabbage, shredded
2 tsp. thyme
Salt & pepper
6 med. potatoes &/or 1 c. pasta

Bring broth to a boil. Sauté the onions, carrots, celery and turnip in the oil, but do not brown them. Add vegetables to the heated broth. Simmer, uncovered, for 20 minutes. Add the cabbage and thyme and cook 15 minutes longer. Meanwhile, cook your cubed potatoes and/or pasta in separate water. Add pasta and/or potatoes to mixture. Salt and pepper to taste. If more broth is desired, add at end. Yield: 6 generous servings.

Nice, warm, low-calorie meal.

Virginia Schoeneman

Today is the tomorrow you worried about yesterday.

Vegetable Focaccia

2 to 2 1/4 c. flour
1 pkg. yeast
1 tsp. salt
1 c. warm water
1 T. oil

TOPPING:
3 plum tomatoes, chopped
5 fresh mushrooms, sliced
1/2 c. chopped green pepper
1/2 c. sliced ripe olives
1/4 c. chopped onion
3 T. olive oil
2 tsp. cider or wine vinegar
1/2 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. oregano
1/4 tsp. pepper
2 tsp. cornmeal (don't mix cornmeal with vegetables)

Combine flour, yeast and salt. Add water and oil. Beat until smooth. Stir in enough remaining flour to form a soft dough. Knead about 4 minutes; let rest about 15 minutes.

While this dough rests, mix remaining ingredients in a bowl. Coat a 10x15-inch pan with nonstick spray. Coat with cornmeal. Press dough into pan; prick dough generously with a fork. Bake at 475° for 5 minutes. Cover with vegetable mixture. Bake 8 to 10 minutes longer, or until edges are golden. Yield: 12 servings; 121 calories per serving.

Note: Contains no cheese—and you won't miss it.

From "Light & Tasty" magazine.

Virginia Schoeneman

The Moravian Blessing
Come Lord Jesus, our guest to be
And bless these gifts, bestowed by Thee.
Bless our loved ones everywhere
And keep them in Thy loving care.

Vegetable Lasagna

(Shaves 500 calories off classic recipe)

TOMATO SAUCE:

2 tsp. olive oil
2 tsp. chopped garlic
2 (28 oz.) cans crushed tomatoes
1/4 c. fresh chopped basil leaves
1 tsp. fennel seed, chopped
1/4 tsp. red pepper flakes

CHEESE FILLING:

1 (32 oz.) ctn. 4% milk-fat cottage cheese
1/3 c. grated Parmesan cheese
1/4 c. chopped fresh parsley
1/2 tsp. salt
1/4 tsp. pepper

VEGETABLE LASAGNA:

2 tsp. olive oil
1 c. chopped onion
1/2 c. sliced mushrooms
4 T. chicken broth
1 (10 oz.) box frozen, chopped spinach, thawed & squeezed dry
1 c. shredded Mozzarella cheese
12 cooked lasagna noodles

Tomato Sauce: Sauté garlic in oil for 30 seconds. Simmer with the rest of the sauce ingredients for 15 minutes. Set aside, or make this ahead and store. Yield: 6 cups.

Cheese Filling: In a blender, process cottage cheese. Add Parmesan cheese. Add salt and pepper and chopped parsley. Set aside.

Now, heat 2 teaspoons of oil in skillet; add onions. Cook and stir for 5 minutes. Add mushrooms; cook until golden. Add 2 tablespoons chicken broth to prevent sticking. Transfer to a bowl. Add spinach and 2 tablespoons of broth to same skillet. Cook 5 minutes. Place spinach in a colander to drain. Squeeze dry. Add to mushrooms.

Assembly: Layer in a 9x13-inch pan: 1 cup sauce, 4 cooked noodles, 1/2 of the cheese mixture. Top with 1/2 of the vegetables. Repeat layers 2 more times. Top with 1 cup sauce and Mozzarella. Lightly spray a piece of foil and cover (spray-side to sauce). Bake at 375˚ for 30 minutes. Uncover. Bake for 15 to 20 minutes more. Let stand 10 minutes. Yield: 8 servings.

Note: You'll have about 2 cups sauce left over. Store in refrigerator in a covered container and use another time. In season, I have also used fresh spinach, 1 pound. Chop it and follow the same procedure as with frozen.

Virginia Schoeneman

Veggie Burgers

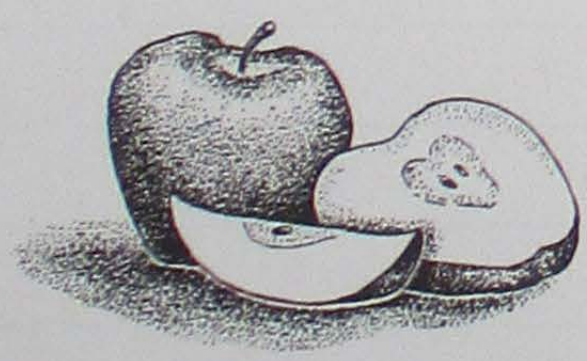
(Weight Watchers)

1 T. canola oil, divided
1/4 c. minced onion
1/4 c. minced green pepper
1/4 c. minced carrot
1/4 c. minced celery
2/3 c. drained white kidney beans
1 egg, lightly beaten
1/3 c. seasoned, dried bread crumbs

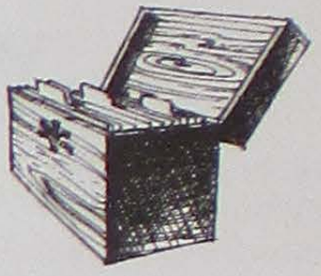
In an 8-inch skillet, heat 1 teaspoon oil. Add onion, pepper, carrot and celery. Cook over medium heat, stirring occasionally, until vegetables are soft and moisture has evaporated (about 1 minute). Set aside to cool. Mash beans; stir in egg. Add bread crumbs and vegetable mixture. Mix thoroughly. Shape into 4 equal patties. Set patties on plate. Cover and refrigerate until chilled (20 minutes). Heat 1 teaspoon oil. Add patties and cook until browned and heated through.

Nutritional Information Per Serving: 129 calories, 5 gm fat, 5 gm fiber. Weight Watchers: 2 points each serving.

Kim Jordan



Notes & Recipes



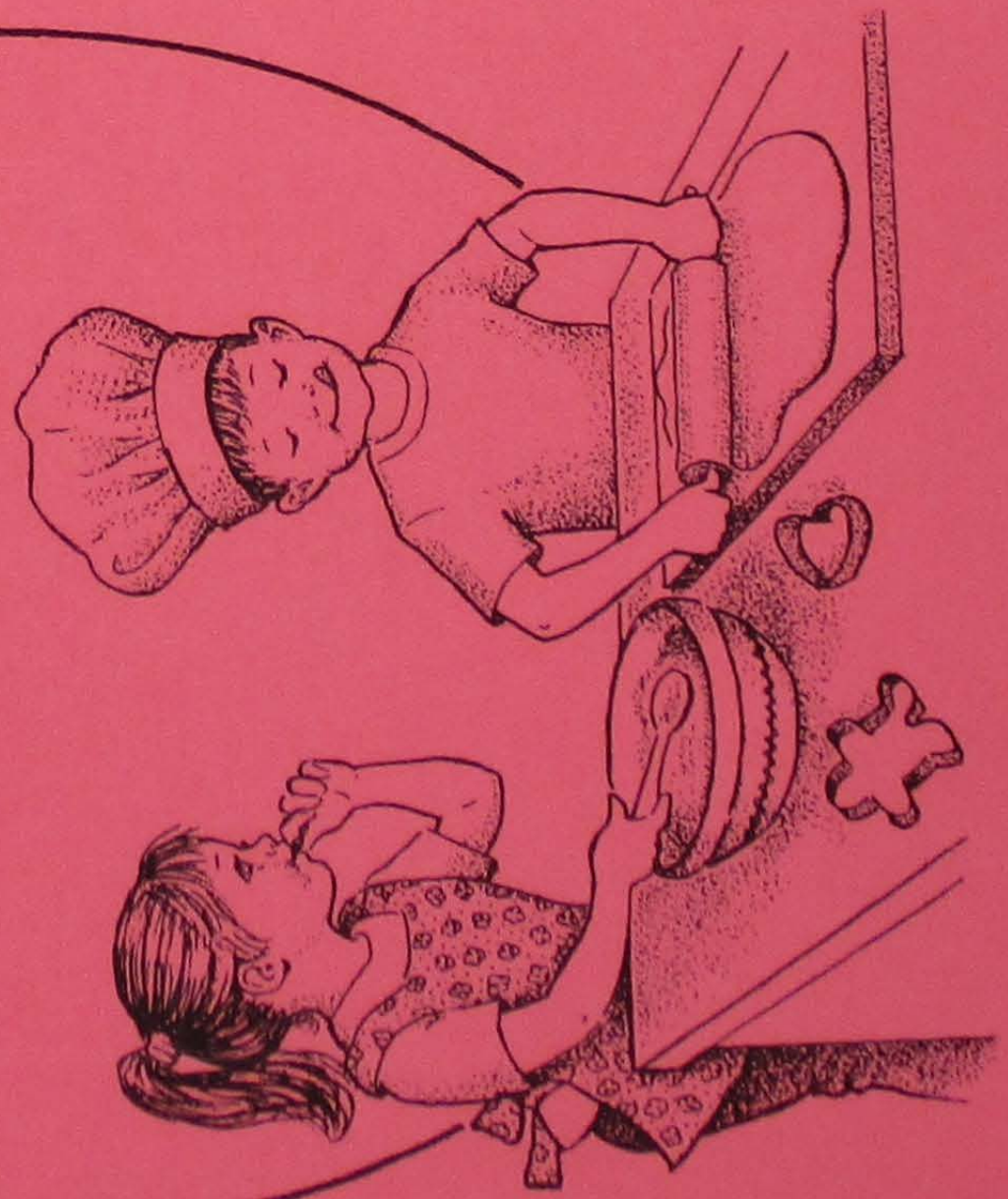
VEGETABLES

KIDS' KORNER

PRESERVING

SOUPS, SALADS & SAUCES

Kids' Korner



FIRST AID IN HOUSEHOLD EMERGENCIES

In ALL cases it is important to get the poison out or to dilute the poison. REMEMBER — If anyone swallows poison it is an emergency. (Any non-food substance is a potential poison.) Always call for help promptly.

CALL YOUR PHYSICIAN OR POISON CENTER PROMPTLY

SWALLOWED POISONS

1. Make patient vomit, if so directed, BUT NOT IF:
   - Patient is unconscious or is having fits.
   - Swallowed poison is a strong corrosive such as acid or lye. Give liquids.
   - Swallowed poison contains kerosene, gasoline, lighter fluid, furniture polish or other petroleum distillates (unless it contains dangerous insecticides as well, which must be removed). Give liquids.
2. Directions for making patient vomit (if physician orders):
   - Give one tablespoon (one-half ounce) of Syrup of Ipecac for child one (1) year of age, plus at least one cup of water. If no vomiting occurs after 20 minutes, this dose may be repeated one time only.
   - If no Syrup of Ipecac is available, give water and then try to make patient vomit by gently tickling back of throat with spoon or similar blunt object. Place patient in spanking position when vomiting begins.
3. Do not waste time waiting for vomiting, but transport patient, if indicated, to a medical facility. Bring package or container with intact label and any vomited material.

EYE OR SKIN CONTACT — Wash thoroughly with tap water.

INHALATION — Remove from exposure to fumes.

CALL FOR HELP PROMPTLY

These common household substances are poisonous:

Group 1 Induce Vomiting	Group 2 Do Not Induce Vomiting
alcohol	fuel oils
ammonia	furniture polishes and waxes
bleaches	kerosene, gasoline, lighter fluid
cosmetics (including nail polish, hair sprays, and permanent wave solutions)	lye and other caustics
detergents	paint removers
fertilizers	paint
medicines (including aspirin)	paint thinners, turpentine
	pesticides
	weed killers

Kids' Korner

Edible

Dish of Dirt

14 Oreo cookies, finely crushed
1 pt. chocolate ice cream
1/4 c. chocolate-flavored syrup
Gummy worms, for garnish
Prepared whipped topping

In each of 4 bowls, place 2 tablespoons of cookie crumbs. Top each with 1/2 cup ice cream; sprinkle each with 2 tablespoons cookie crumbs. Add 1 tablespoon of syrup over the top. Garnish with gummy worms and whipped topping. Yield: 4 servings.

Ice Cream

1/2 c. milk
1/4 tsp. vanilla
1 T. sugar
6 T. salt
1 (1 pt.) zip-type plastic bag
1 (1 gal.) zip-type plastic bag

Fill the large bag 1/2-full of ice. Add the salt; seal the bag. Put milk, vanilla and sugar into the small bag; seal it. Place the small bag inside the large one and seal again carefully. Shake until mixture is ice cream, about 5 minutes. Wipe off top of small bag, then open carefully and enjoy!

Allye Bodholdt

Snow Cone Syrup

1 pkg. unsweetened Kool-Aid
1 c. sugar
1 c. water

Combine all ingredients and stir until sugar is dissolved. Pour into a squeezable bottle and pour over shaved ice. Store unused syrup in the refrigerator.

Allye Bodholdt

Overnight Caramel Rolls

18 to 24 frozen rolls
1/4 c. sugar + 1 tsp. cinnamon, mixed
1/2 c. chopped pecans
1 pkg. butterscotch pudding (do not use instant pudding)
1/2 c. butter
1/2 c. brown sugar

Place frozen rolls in rows in the bottom of a greased 9x13-inch pan; sprinkle cinnamon and sugar mixture over rolls. Sprinkle with nuts, then sprinkle the dry pudding over top. Mix melted butter and brown sugar until well blended; distribute evenly on top. Cover pan with foil and leave out overnight. In the morning, bake at 350° for 30 minutes. Turn out and serve warm.

Tayler Bodholdt

Monkey Bread

1 (10-count) pkg. country biscuits
1/4 c. sugar
1 tsp. cinnamon
1/2 c. butter
1/2 c. brown sugar

Cut biscuits into fourths. Combine cinnamon and sugar. Toss biscuit pieces in cinnamon and sugar mixture. Place biscuits into a buttered 8x8-inch pan. Combine melted butter and brown sugar until well blended; pour over biscuits. Bake at 350° for 10 minutes.

Tayler Bodholdt

Baby Juice Jellies

1 env. Knox unflavored gelatin
2 bottles Gerber baby juice

In a small saucepan, sprinkle gelatin over the baby juice; let stand for 1 minute. Stir over low heat until gelatin is completely dissolved, about 3 minutes. Pour into a small loaf pan and chill until firm. Cut into squares or fancy shapes for finger eating. Cut squares big enough for chubby little hands to handle easily.

Fruit Kabobs

Strawberries
Grapes
Bananas
1 can pineapple chunks
Apples
Bamboo skewers

Wash fresh fruit and clean appropriately. Cut apples and bananas into large chunks. Drain pineapple. Alternate pieces of fruit on the skewers.

Note: You can use as much or as little fruit as needed, depending on how many kabobs you are making. You can also use different types of fruit.

Jeni Campbell

Spiced Apple Slices

1 apple
Cinnamon & sugar mixture

Slice apple into thin slices; sprinkle with cinnamon and sugar mixture. Microwave on HIGH for 32 seconds. Allow to cool before eating.

A delicious after-school snack.

Tim Bolar,
12 years old

Pizza Pockets

12 slices bread
1/4 c. pizza sauce
1/4 c. finely-shredded Mozzarella cheese
3 T. butter

Preheat oven to 350˚. Cut circles out of bread slices using a 3 1/2-inch round cookie cutter or cut-n-seal. Place pizza sauce in center of 6 circles, spreading slightly. Sprinkle cheese on top of sauce. Place second bread circle on top. Seal edges with fingers or cut-n-seal. Brush melted butter on top circle. Place on a baking sheet. Bake 10 minutes, or until light golden brown.

Tayler Bodholdt

Grandma Clover's Macaroni and Cheese

2 c. uncooked elbow macaroni
4 T. butter or margarine
2 T. onion, chopped finely
1 (10 to 12 oz.) block Co-Jack cheese, cut into 1/4" thick slices
3/4 to 1 c. milk
Salt, to taste
Pepper, to taste

Cook macaroni until tender; drain and set aside. Spray a 2-quart baking dish with cooking spray. Put in 2 layers in the baking dish: 1/2 the macaroni; salt and pepper to taste; 1/2 of the butter, cut into small chunks and spaced evenly over noodles; 1/2 of the onion; cheese slices to cover noodles. Pour enough milk over the top to fill baking dish about halfway up. Cover and bake at 350° for 1 hour.

Jamie Campbell

Grandpa Clover's Ham Quickie

2 T. butter or margarine
1/2 c. ham, diced
6 eggs
2 T. milk
Salt & pepper, to taste

Melt the butter in a large skillet over medium heat. Add the ham and sauté for 1 to 2 minutes. Beat eggs in a mixing bowl along with the milk; pour over ham in the skillet. Stir until eggs are scrambled and cooked. Add salt and pepper to taste.

Jeni and Jamie Campbell

Spooky Treats

(Ghost Treats)

1 slice bread, toasted
1 sheet plain white paper
Scissors
Powdered sugar
Salt shaker

Trace a piece of bread on a sheet of paper and cut out the traced shape. Turn the cut-out into a stencil by drawing and then cutting out a ghost shape from the center of the paper. Toast a piece of bread and let it cool. Put some powdered sugar into a salt shaker or small strainer. Place the stencil on top of the toast and shake on the powdered sugar. Lift the stencil carefully and discover a ghost underneath!

Ethan Muench

Egg in a Nest

1 slice bread
1 egg
Salt & pepper, to taste
Butter or margarine

Butter both sides of the bread. Remove a half-dollar-size piece of bread from the center of the bread, forming a hole in the slice. Set stove-top heat to medium. Place bread in a frying pan on heat. Break the egg into the hole in the bread; salt and pepper. Turn over when egg has cooked enough to flip, and cook to desired doneness.

Note: Fry the bread circle with the "egg in the nest" for an extra treat.

Audrey and Emily Simpson

Barbie Sunshine

2 slices bread
1 egg
1/2 tsp. margarine or butter

Cut 1 slice of bread into a large circle with a smaller circle cut out of the middle. Remove the crusts from the other slice of bread and cut the bread into finger slices. Melt the butter in a frying pan over low heat. Break the egg into a bowl, then tip it into the hole in the bread. Fry gently until egg is cooked. Fry the bread, turning over when golden. Place on a plate and use the finger slices as "rays" for the sun.

Fun to cook with an adult's help!

Jessica Bolar,
7 years old

Easy Cookies

1 cake mix (any flavor)
1/2 c. oil
2 eggs

Add the oil and eggs to the cake mix. After mixing completely, drop batter like cookies onto a cookie sheet. Bake at 350° for 8 to 10 minutes.

Angela Searcy

Snowball Cookies

1 c. butter
1 lb. powdered sugar
1 tsp. vanilla
1 c. coconut
1 c. chocolate chips
2 c. oatmeal
1/2 c. peanut butter

Mix well; form into balls. Roll in powdered sugar.
Good and easy.

Kelsey Elliott,
Lindsey Elliott

Kids Trash

1 c. Teddy Grahams
1 c. pretzel sticks
1 c. Ritz Bits crackers
1 c. fish-shaped crackers
1/2 c. raisins
1/2 c. peanuts

Mix all ingredients together. Serve in clear plastic cups. Yield: 5 cups.

Bird's Nest Snacks

3 c. mini marshmallows
3 T. butter
2 T. peanut butter
1 (5 oz.) can chow mein noodles
36 pastel jelly beans or peanut M&M's
12 pastel paper cupcake liners

In a heavy saucepan over low heat, cook the marshmallows, butter and peanut butter until marshmallows are melted; stir until blended. Remove from heat; stir in chow mein noodles. Divide into 12 mounds on a waxed paper-lined pan. With lightly-buttered hands, quickly shape each mound into a nest; make an indentation in the center. Fill nests with jelly beans. Trim 1/2 inch from each cupcake liner; place nests in liners. Store in an airtight container. Yield: 1 dozen.

Ethan, Elise and Lauren Muench

Chocolate-Covered Bananas

4 bananas
1 (12 oz.) pkg. chocolate chips

Peel bananas. Cut each banana in half. Put a popsicle stick into the flat end of each banana half. Place bananas on a cookie sheet and freeze until bananas are firm (about 1 hour). Melt chocolate chips in a medium-size skillet or in a glass bowl in the microwave. Roll frozen bananas in melted chocolate (could roll in crushed nuts too), then return to the freezer. After frozen (about 15 to 20 minutes), wrap each in plastic wrap. Keep frozen until time to serve.

Haley Giebelstein

S'more Bars

1/4 c. butter or margarine
1 (16 oz.) pkg. marshmallows
1 (13 oz.) box Golden Grahams cereal (crush slightly in a zip bag)
1 (12 oz.) pkg. milk chocolate chips
3 c. mini marshmallows

Melt the butter in a large pan. Add the marshmallows and stir constantly until melted. Remove from heat. Add cereal and stir to coat. Press mixture into a buttered 10x15x1-inch jellyroll pan. Sprinkle with chocolate chips and miniature marshmallows. Place under the broiler for about 1 minute until marshmallows are lightly toasted. (Be careful, they brown quickly!) Cool. Cut into desired-size pieces. Yield: 12 very large, or 4 dozen bite-size servings.

Alex Miller

People Wieners

Hot dogs

Take hot dogs and cut a slit on each side to form arms. Cut up the bottom, just below halfway, to form legs. Microwave on HIGH for 1 minute. The arms and legs will form and curl up. Use catsup and mustard to make eyes, nose and hair.

A.J. Giebelstein

Dogs in a Sweater

1 (11 oz.) pkg. refrigerated breadstick dough
8 hot dogs
8 long sticks
Ketchup, mustard &/or ranch dressing

Separate the dough; roll each piece into a 15-inch rope. Insert sticks into hot dogs lengthwise. Starting at one end, wrap the dough in a spiral around each hot dog; pinch ends to seal. Place 1 inch apart on a baking sheet that has been coated with nonstick cooking spray. Bake at 350˚ for 18 to 20 minutes. Serve with topping of your choice.

Julie Sankey

Crafts

Cornstarch Goop

2 c. cornstarch
1 c. water

Mix until it becomes firm in the bottom of the tub. It will "drip" from your hands when squeezed. Use alone or with spatulas.

Allye Bodholdt

Glob

1 (4 oz.) btl. school glue
1 c. water
Food coloring
1 tsp. borax

Mix glue and 1/2 cup water together in a bowl; add a few drops of food coloring. Put remaining 1/2 cup water into another bowl. Add the borax and mix well. Pour the two mixtures together and stir. You should have a thick mass in a liquid. When the glob has formed into one mass, pour off the remaining liquid. The mixture thickens as you knead, stretch, and play with it.

Note: You will need an adult helper.
Caution: Do not eat. Avoid carpet and furniture!

Maddie and Molly Muench

Play Dough

1 c. flour
1/4 c. salt
2 T. cream of tartar
1 pkg. Kool-Aid

Place ingredients in a nonstick skillet. Add 1 cup of water and 1 tablespoon of oil. Cook over medium heat, stirring, for 3 to 5 minutes, until dough forms a ball. Remove to a floured surface and knead for 1 minute. Cool. Store in a plastic bag in the refrigerator (warm 25 to 35 seconds in the microwave before each use). Knead again before using. Lasts a long time.

Julie Sankey

Kool-Aid Playdough

2 1/2 c. flour
1/2 c. salt
2 pkg. Kool-Aid
3 T. oil
2 c. boiling water

Mix together. Knead when cool.

Allye Bodholdt

Clay Dough

3 c. all-purpose flour
1 c. salt
2 T. cornstarch
1/2 c. water
2 T. cooking oil
Food coloring

In a large mixing bowl, combine water and cooking oil. Gradually stir water mixture into dry ingredients until combined; knead until smooth. Divide dough into portions and knead in the food coloring (add small amounts of flour if dough is sticky). Keep any unused dough wrapped in plastic wrap to prevent drying out. Use clay dough to make various shapes. To dry shapes, let them stand until firm; it will take several days.

Maddie Muench

Jack's Playdough

2 1/2 c. flour
1/3 c. salt
3 T. oil
1 T. alum
2 c. boiling water
Food coloring

Boil water and oil. Remove from heat and add salt, alum and coloring. Stir in flour and knead until smooth. Allow to cool. Store in an airtight container.

For Jack Thomas Walker Wagner
From Grandma Mikie Walker

No-Cook Dough

2 tsp. cooking oil
1 c. salt
1 1/4 c. water
2 T. cornstarch
3 c. all-purpose flour
Food coloring

In a large bowl, combine cooking oil, salt and water. Gradually add cornstarch and flour; knead until smooth. Divide dough into parts and add food coloring.

Note: Add small amounts of water if dough is dry, or add flour if dough is sticky.

Molly Muench

Finger Paint

1/3 c. cornstarch
3 T. sugar
2 c. cold water
Food coloring

Mix cornstarch, sugar and water in a 1-quart saucepan. Cook and stir over medium heat for about 5 minutes, until thickened; remove from heat. Divide mixture into separate cups in containers. Color each with a different food color. Stir several times until cool. Store in an airtight container.

Note: This works best if used the same day it is made.

Paper Mâché

2 c. cold water
1 1/2 to 2 c. flour
Newspaper, cut into approx. 1" x 15" strips

Mix water and flour in a large bowl with a wire whisk until smooth (mixture should have the thickness of heavy cream). Coat a mold, such as an inflated balloon, with 1 layer of newspaper strips that have been dipped in water. Dip additional strips into the flour mixture and place on top of first layer. Continue placing flour mixture-dipped strips until mold is well coated. Let stand until strips on mold are dry and hard. Paint over the strips, if you like.

Face Paint

(Non-Edible)

6 tsp. cornstarch
3 tsp. water
3 tsp. cold cream
Food coloring
6-cup muffin tin

In each cup of the muffin tin, mix 1 teaspoon of cornstarch, 1/2 teaspoon water, 1/2 teaspoon cold cream and a couple of drops of food coloring, using a different color in each cup.

Homemade "Silly Putty"

(Non-Edible)

Elmer's white glue
Sta-Flo liquid starch

Mix well, 2 parts Elmer's white glue to 1 part starch. May need to add slight amounts of either ingredient until desired texture is reached, while mixing.

Cinnamon Dough

1 can ground cinnamon
Applesauce

Pour cinnamon into a bowl. Add enough applesauce to form a dough.

This recipe is great for making ornaments. Roll out dough and cut with cookie cutters. Use a straw to make a hole in the top for hanging. Let air-dry for several days.

Tayler Bodholdt

Cinnamon Ornaments

3/4 c. ground cinnamon
1 T. allspice
2 T. ground cloves
1 T. ground nutmeg
1 c. applesauce

Mix all ingredients; dough will be stiff. Roll out 1/4 inch thick. Cut with small or medium cookie cutters; make a hole for hanging. Dry, uncovered, for 4 or 5 days, turning daily. Store in a plastic bag. Will keep for several years.

Sponge Painted Eggs

Liquid tempera paint
Paper cups (for each color)
Sm. pieces of foam or sponge
Egg cups
Clothespins (for each color)
Clear acrylic spray

Place eggs in egg cups. Partially fill paper cups with different colors of paint. Clip a piece of sponge to a clothespin and dip into paper cups, using the clothespin as a handle. Lightly dab the sponge over the top half of the egg; let dry. Turn the egg over and repeat the procedure. Let the egg dry completely. If using blown eggs, spray with acrylic spray for a permanent finish.

Elise Muench

Polka Dot Easter Eggs

Egg dyes in different colors
Self-adhesive reinforcement rings for 3-ring paper
Tiny stickers in different shapes

Stick reinforcements on egg, making sure all edges are firmly applied to egg. Dip egg in dye and leave until desired color is reached. Remove with a slotted spoon and air dry. Peel off stickers. If desired, dye egg again, using a lighter shade (such as yellow) to fill in the white spaces.

Lauren Muench

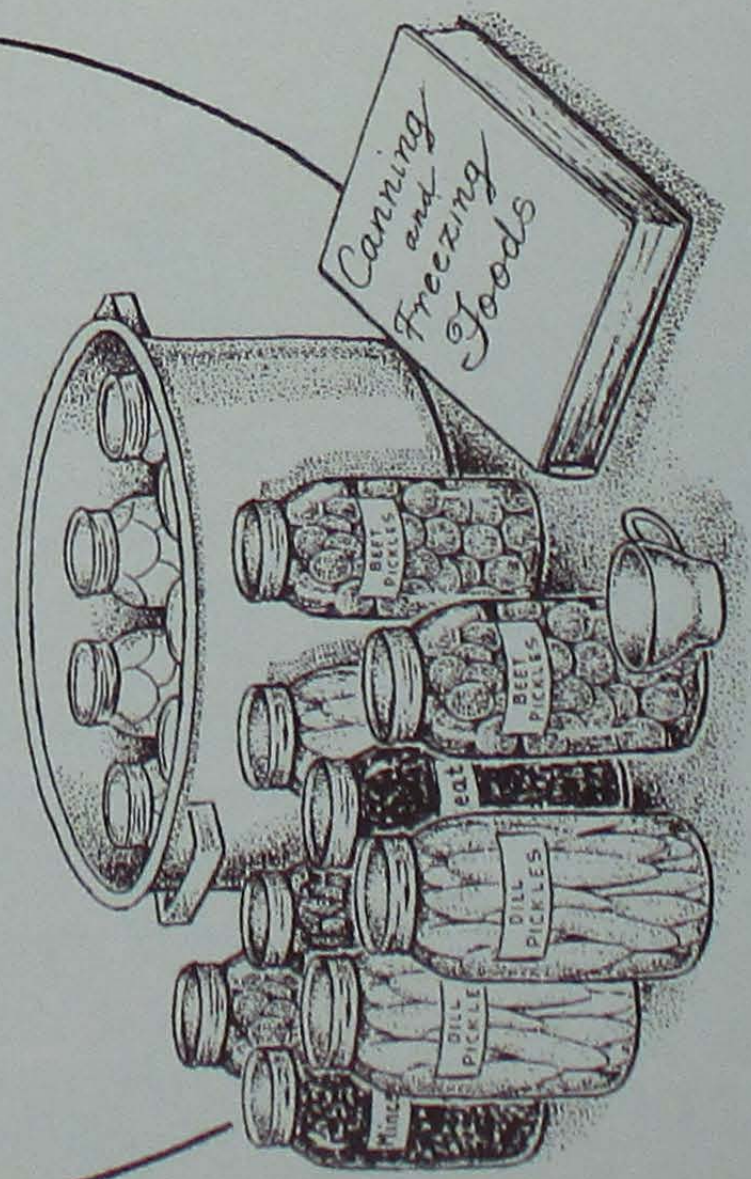
Marvelous Meal for Birds

1 c. peanut butter
1 c. Crisco
4 c. cornmeal
1 c. white flour

Mix ingredients. Roll into 1 large, or several small, balls. Feed to the birds. Unused portions may be refrigerated for up to 2 weeks.

Variation: May substitute 1 cup of bird seed for 1 cup cornmeal.

Preserving


Canning and Freezing Foods
BEET PICKLES
BEET PICKLES
DILL PICKLES
DILL PICKLE

Heaven's Grocery Store

I was walking down life's highway a long time ago,
One day I saw a sign that read "Heaven's Grocery Store."
As I got a little closer, the door came open wide.
And when I came to myself, I was standing there inside.

I saw a host of angels, they were standing everywhere
One handed me a basket and said, "My child shop with care."
Everything a Christian needed was in that grocery store,
And all you couldn't carry, you could come back for more.

First, I found some **patience**, **love** was in the same row,
Further down was **understanding**, you need that wherever you go.
I got a box or two of **wisdom** and a bag or two of **faith**,
I just couldn't miss the **Holy Ghost**, for it was all over the place.

I stopped to get some **strength** and **courage**, to help me run the race,
By then my basket was getting full, but I remembered I needed some **grace.**
I didn't forget **salvation**, for salvation, that was free,
So I tried to get enough of that to save both you and me.
Then I started up to the counter to pay my grocery bill,
For I thought I had everything to do my Master's will.

As I went up the aisle, I saw **prayer** and I just had to put that in,
For I knew when I stepped outside, I would run right into sin.
Peace and **joy** were all plentiful, they were on the last shelf,
Song and **praises** were hanging near, so I just helped myself.

Then I said to the angel, "Now how much do I owe?"
He just smiled and said, "Just take them everywhere you go."
Again, I smiled at him and said, "How much do I owe?"
He smiled again and said, **"My child, Jesus paid your bill a long time ago."**

Preserving

Apple Butter

8 med. quartered apples (8 c.), unpeeled
1 c. apple cider
1 c. sugar
1 tsp. cinnamon
1/2 tsp. pumpkin pie spice
1/4 tsp. ground cloves (opt.)

In a 2-quart glass casserole, combine apples and cider. Microwave on HIGH, covered, 8 to 10 minutes, stirring every 3 minutes, or until apples are soft. Transfer to food mill or blender for smoothing to even texture. Return to casserole; combine sugar and spices. Microwave on HIGH for 10 to 12 minutes, stirring very 3 minutes, until thickened. Store in freezer or refrigerator in sterilized jars. Yield: 1 quart.

Kim Jordan

Apple Butter

4 lb. apples
2 c. water, cider or cider vinegar
1/2 c. sugar, to each cupful
2 tsp. cinnamon
1 tsp. cloves
1/2 tsp. allspice
1 lemon, with juice & rind

For 4 pounds of apples, remove stems; quarter and add water, or cider, or cider vinegar. Put in a 4-quart, heavy pan and cook slowly until apples are soft. Put through fine strainer or food mill. Measure pulp. Add 1/2 cup sugar for each cup of pulp. Add cinnamon, cloves, allspice, lemon juice and rind. Cook butter over low heat, stirring constantly, until sugar is dissolved. Then cook it rapidly, stirring frequently, until it sheets from a spoon, or place a small quantity on a plate. When no rim of liquid separates around the edge of the butter, it is done. You may reduce the heat as the butter thickens. Pour into boiling-hot sterilized jars and seal with flat lids. Yield: 5 pints or 10 half-pint jars.

Maxine Thomason

Bread and Butter Pickles

About 30 long cucumbers
8 lg. onions, thinly sliced
1 diced green pepper
1 diced sweet red pepper
4 c. cider vinegar
4 c. sugar
2 tsp. mustard seed
1 tsp. celery seed
1 generous tsp. turmeric

In a large bowl or crock (3 gallon), put your sliced cucumbers, onions and green and red peppers. Sprinkle these vegetables with about 1/4 cup of salt. Empty 2 trays of ice cubes on top. Let stand at least 3 hours. I sometimes do this in the evening and let them stand overnight. Drain. Make the syrup in a large kettle of vinegar, sugar and spices. Bring to a boil. Add your drained pickle mixture and again bring to a boil. Do not keep on stove to boil pickles. Pack in jars and seal. Hot water bath or steam bath 5 minutes. Yield: about 7 pints.

Sometimes your garden doesn't produce 30 large pickles when you want them, so go with what you've got. You can substitute pimentos for red pepper. Add a little cloves, if you like that spice.

Virginia Schoeneman

Chile Pepper Dills

BRINE:
13 c. water
3 c. cider vinegar
3/4 c. pickling salt
1/2 c. sugar

2 heads dill per jar
(or 2 T. seeds)
1 red chili pepper per jar
1 bud of garlic per jar
Cucumbers to fill jars

Wash and dry freshly-picked cucumbers. I like to use small to medium-size, but large ones work well. Place dill seed (1 tablespoon) and 1 bud garlic in bottom of jar. Fill jar with cucumbers; stand them up. At top of jar, add another head of dill or seeds and 1 hot pepper. Boil your brine and pour over pickles in jar, being sure pickles are covered. Seal. Water bath or steam bath 15 minutes to assure seal. Yield: 6 to 8 quarts.

If you want <u>really</u> hot pickles, add another pepper! These are ready to eat in 2 months.

Virginia Schoeneman

Crisp Lime Pickles

8 c. vinegar
8 c. sugar
1 T. canning salt
Green food coloring (opt.)
1 T. celery seed
4 drops oil of cloves
4 drops oil of cinnamon
7 lb. cucumbers
1 c. pickling lime

Slice cucumbers (after washing) about 1/3-inch thick or you can chunk them. Mix lime with 1 gallon of water in a crock or large plastic or glass container. Soak cucumbers in this mixture 24 hours, stirring once in a while. Be sure your pickles are under water. Remove pickles; dump water. Wash pickles in clean water 3 times, then soak in ice water 3 hours. Remove carefully and dump water. Heat the rest of ingredients, but do not boil. Pour this over pickles in crock. Let stand overnight. Now put your syrup and pickles in large pot and boil softly for 35 minutes. Put pickles in jars; distribute syrup over them to within 1/8-inch of top of jar. If you run out of syrup, cook a partial amount to fill jars. Seal. Water or steam bath 15 minutes to assure seal.

Virginia Schoeneman

Crisp, Sweet Cucumber Chunk Pickles

15 med. to lg. cucumbers
1 gal. water
1 c. pickling salt
Alum, amount depends on amount of water used

SYRUP:
4 c. sugar
2 c. cider vinegar
2 tsp. mustard seed
2 drops cinnamon oil
2 drops oil of cloves
3 or 4 drops green food coloring (opt.)

In a 3-gallon crock or plastic container, put gallon of water and salt. Stir it up. Add cucumbers and soak for 3 days, stirring the water now and then. Weight cucumbers down with a plate so they stay under water.

On day 4, dump off salt water; cover with clear water. Day 5, dump and cover with fresh water. Day 6, same as day 5. On day 7, in a large kettle, to each quart of water needed, add 2 tablespoons alum and pickles. Heat slowly just to boil. Remove from heat. Let stand for 2 hours. Now drain pickles and soak in clean, fresh, cold water 20 minutes. Drain.

Put cucumbers back in crock. Heat syrup and pour over cucumbers. Reheat syrup and pour over pickles for 3 days. On third day, put pickles in jars, cover with syrup and seal. Water or steam bath 15 minutes.

Virginia Schoeneman

Corn for the Freezer

RATIO:
4 c. raw corn, cut from cob
1 T. sugar
1 tsp. canning salt

Using measurements given above, put in kettle and cover with water. Bring to a boil and gently boil for 3 minutes. Remove from stove. Set kettle in sink you've partially filled with ice water. You want to cool it quickly. Using a slotted spoon, fill containers. You want moisture too, but you might not want all the liquid. I usually cook 16 cups at a time, just multiply your sugar and salt accordingly. I use a cup to distribute the liquid. You want to see liquid about even with corn.

I have sometimes added a pat of butter to the container just before freezing. Good product!

Virginia Schoeneman

Cucumber Pickle Relish

8 heaping c. ground or chopped cucumbers
1 very lg. onion, chopped fine
1/3 c. salt
4 c. cider vinegar
4 c. sugar
1 extra-lg. green pepper, chopped fine
3 T. mustard seed
3 T. celery seed
1/4 tsp. black pepper

Sprinkle cucumbers, onion and pepper with salt and let stand 2 hours, stirring occasionally. Drain in colander. Bring remaining ingredients to boil; add drained cucumber mixture and bring to boil again. Pack in sterilized jars. Process in water bath.

Jan Bortz

Dill Pickles

8 c. water
3 c. vinegar
3/4 c. canning salt
6 scant tsp. alum
12 T. dill seed, or 12 heads fresh dill
Cucumbers to fill 6 qt. jars

Cut cucumbers into 1/2-inch strips, long way of pickle, and stand them up in jars. Tuck one head of dill at the bottom and one at the top. If you have access to grape leaves, tuck one of them in jar, too. They help keep pickles crisp. Put a scant teaspoon of alum in each jar. Boil the water, vinegar and salt, and pour over the pickles in the jars to within 1/4-inch of top. Seal and water bath or steam bath 15 minutes to assure seal.

Ready to eat in a couple of months.

Virginia Schoeneman

Dill Green Tomato Pickles

Sm. & firm green tomatoes
1 bunch celery
Sweet green peppers
Garlic buds
2 qt. water
1 qt. vinegar
1 c. kosher salt
Dill, to taste

Wash, remove stems, and pack tomatoes into sterilized 1-quart jars. Add to each quart a bud of garlic, 1 stalk of celery and 1 green pepper, cut into fourths. Make a brine of the water, vinegar and salt, and boil with dill (fresh or dried) for 5 minutes. Pour hot brine over pickles in jars and seal. Do not use for 6 weeks. Yield: 6 to 8 quarts.

Great for the last of the season tomatoes before frost. Old Ozark recipe.

Fred Lewis

Freeze Fresh Sweet Corn

4 c. sweet corn
2 tsp. sugar
1 tsp. salt

Cut 4 cups raw sweet corn. Put in glass microwave bowl; microwave 4 minutes. Put in metal bowl; add 2 teaspoons sugar and 1 teaspoon salt. Set in ice to cool, then put in bags or containers. Repeat.

Makes sweet corn taste like fresh in the winter.

Ruth DeBoer

Freezing Corn on the Cob

Select uniform ears, 6 to 8, at a time; husk and silk. Place 6 to 8 ears in a large kettle of boiling water. Bring to a rolling boil; boil 8 minutes, no more. Remove corn; place in ice water for 8 minutes (I use sink). Remove and dry ears. Package in airtight bags. Freeze.

Start over if doing more corn. You can use same water in kettle.

To serve: Remove from freezer and thaw. Wrap in Saran Wrap or Handy Wrap and microwave until heated. Or heat in oven in dish covered with foil at 325˚. Do not put into water to heat. Season when eating.

Note: This corn will not taste of the cob or be water logged. Package the number of ears you'll consume at one meal.

Virginia Schoeneman

Green Pepper Jelly

3 lg. sweet green peppers
2 jalapeño peppers
1 tsp. cayenne pepper
1 1/2 c. vinegar
6 1/2 c. sugar
2 pkg. fruit pectin
Green food coloring

Process in a blender the seeded peppers. (Don't rub your eyes during the process, jalapeños burn.) In a large pan, put the vinegar and peppers. Blend. Add the sugar and cayenne pepper. Bring to a full boil. Stir in the 2 packages of pectin and about 3 drops green food coloring. Boil hard 1 minute, skim and put in jars. Seal.

I use half-pint jars and seal, then water bath or steam for 5 minutes to assure seal. You also could use your jelly jars and seal with paraffin. Serve this over an 8-ounce block of cream cheese and serve with crackers. Guests love this!

Virginia Schoeneman

Green Tomato Jam

5 c. liquid green tomatoes (put in blender & liquefy)
3 1/2 c. sugar
1 (6 oz.) pkg. raspberry Jello

Boil sugar and liquid tomatoes for 15 minutes. Turn off heat. Add 6 ounces raspberry Jello and stir until dissolved. Put into jars. Seal.

Good way to use green tomatoes at end of season. Tastes like raspberry jam. Store in refrigerator.

Janann King

Green Tomato Mincemeat

18 c. ground apples
9 c. ground green tomatoes
2 pkg. currants, not ground
4 lb. ground raisins
2 oranges, ground (juice & rind)
2 lemons, ground (juice & rind)
4 c. white sugar
4 c. brown sugar
2 T. canning salt
6 tsp. cinnamon
2 tsp. nutmeg
1 tsp. ground cloves
1 tsp. allspice (opt.)
Ground suet (opt.)

Scald off tomatoes twice after being ground. (This means pour boiling water over them.) Use spices to suit taste. Use suet if you wish. Grind it all; add rest of ingredients and cook slowly, until tender and clear and thick. Pour into sterilized jars and seal. No vinegar is used in this recipe. Hot water bath or steam bath 20 minutes. Yield: about 14 pints.

I generally use about a pound of suet, ground, in mine, but it's also good without it. I make pies and tarts with this right out of the jar, dotting with butter only.

Virginia Schoeneman

Heavenly Hash Jelly or Jam

2 1/2 lb. Concord grapes
1 lb. seeded raisins, cut in half
1 lb. English walnuts, cut in quarters
2 oranges (grate rinds)
2 1/2 lb. sugar

Separate pulp and skin of grapes; save skin and boil pulp until seeds can be removed. Cook all ingredients together until thick enough to jell. Do not add any water. When ready, put into clean jelly jars and seal with paraffin, or use ball lids. It takes about 15 minutes to cook and jell.

This is a very old recipe and was well liked by all. It was my first jelly after marriage.

Betty R. Blagen

Methodist Mincemeat

5 lb. brown sugar
5 lb. cooked beef
12 lb. ground apples
1 1/2 lb. suet
3 lb. raisins
2 lb. currants
1/4 lb. citron
3 tsp. ground cloves
10 tsp. cinnamon
5 tsp. mace
1 tsp. pepper
3 tsp. salt
1 3/4 qt. cider
3/4 qt. vinegar
1 qt. molasses
2 lemons, halved & seeded

Lemons, citron, suet, meat and apples may be ground at same time. Simmer all ingredients together, stirring constantly, 2 1/2 hours, or until thick.

Pear Honey Jam

5 c. pears, peeled & sliced
5 c. sugar
1 (8 oz.) can crushed pineapple
1 orange, juice & grated rind
1 lemon, juice & grated rind
1/8 tsp. ginger

Mix all together and boil for 20 minutes, stirring. Add ginger and boil for 5 more minutes. Pour into jelly glasses and seal. Yield: 6 to 8 glasses.

Fred Lewis

Salsa

20 c. tomatoes, blanched & skinned
8 c. chopped onion
3 lg. green peppers, chopped
7 yellow banana peppers, chopped
5 cloves garlic, chopped
2 to 3 jalapeño peppers, chopped
1/2 c. sugar
4 T. chili powder
5 T. salt
2 1/2 c. white vinegar
4 tsp. cayenne pepper

Mix everything in a stockpot. Cook on low heat until peppers are tender. Mix 2 cups tomato purée with 1 1/2 cups cornstarch. Add this to the warm tomato mixture. Cook until thick. (This goes fast and can burn.) Put hot mixture in hot jars. Put rings and seal on jars (keep rings and seals in pan of hot water). Leave for a day and then tighten rings. Yield: 14 to 16 pints.

Note: If jars don't seal, keep salsa in the refrigerator.

Kim Jordan

Spiced jelly

1 (18 oz.) jar apple jelly
1 (18 oz.) jar peach jam, or apricot-pineapple jam
1/4 c. prepared horseradish
1 T. dry mustard
1 T. ground white pepper

Mix all until smooth. Cover (put in jars) and store in refrigerator. Yield: 5 cups.

Great over ham or pork. Use to top cream cheese on crackers.

Fred Lewis

Sweet Dill Pickles

1 qt. dill pickles (whole or sliced)
1 c. sugar
1/2 c. water
1/2 c. vinegar
Sm. or lg. jar pimento, drained
1/2 c. sugar (next day)

Cube the whole pickles as you would like or use the slices; drain the vinegar off the pickles. Take sugar and mix with water and vinegar, and bring to boil. Place pickles back into quart jar and add pimento, layering them. Pour hot syrup over pickles. The next day, drain off syrup into a pan and add 1/2 cup of sugar; bring to a boil and put back over the pickles. Just put lid on.

These will keep for some time.

Fred Lewis

Sweet Pickle Slices

Days 1-7: 1 gallon sliced cucumbers. Soak them in a brine solution, using a 3-gallon crock, for 1 week; 1/2 gallon water to 1/2 cup canning salt. Brine must cover cucumbers. Stir daily.

SYRUP:
6 c. sugar
4 c. cider vinegar
1 tsp. canning salt
2 c. water
1 tsp. celery seed
1 tsp. allspice
1 stick cinnamon

Day 8: Drain pickles; rinse in cold water. Place in large kettle. Cover with fresh water to which you've added 1 teaspoon alum. Boil gently 10 minutes. Drain and rinse in cold, fresh water. Now, place pickles in same large kettle; cover with fresh water in which you've added 1 teaspoon ginger. Boil as before. Drain this off; rinse again. Now, make a syrup of above ingredients. Let this come to boil. Now, drop in your pickles. Softly boil 20 minutes. Fill your jars. Seal and water bath or steam bath 5 minutes to assure seal.

I will use oil of cinnamon in place of the stick cinnamon if I have it on hand; 6 or 7 drops is enough.

Virginia Schoeneman

Vegetable Relish

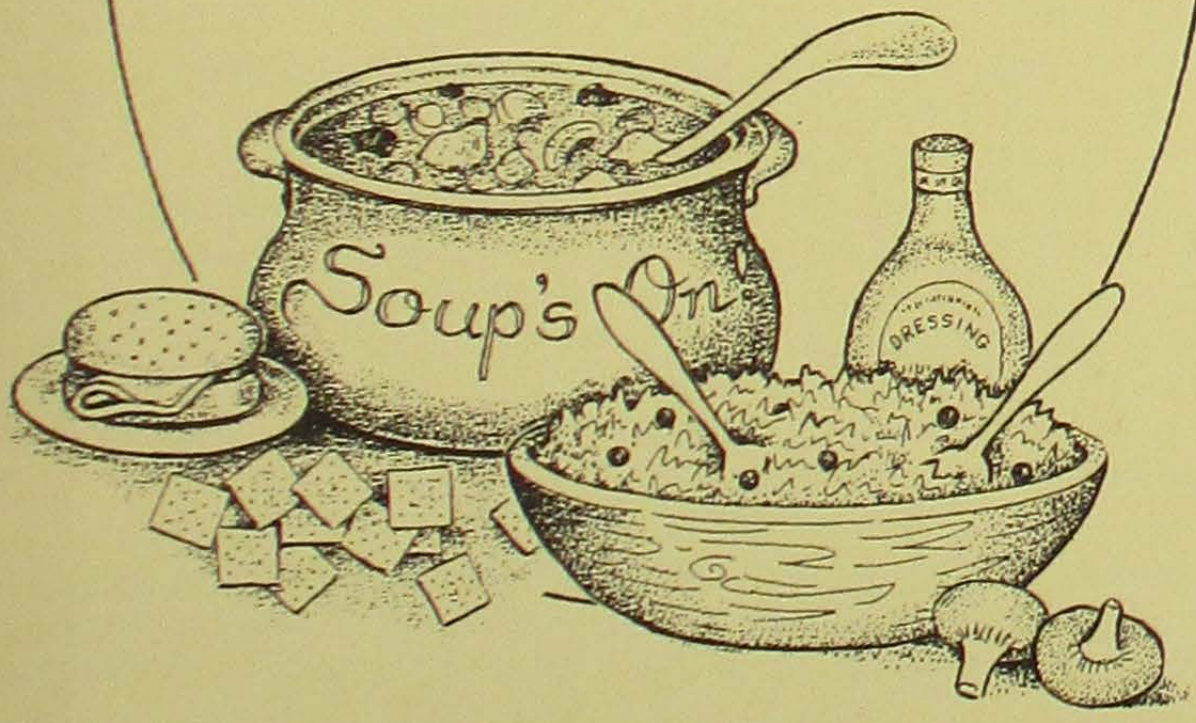
7 lg. onion (4 c.)
1 med. head cabbage (4 c.)
10 green tomatoes (4 c.)
12 green peppers (4 c.)
6 sweet red peppers (1 1/2 c.)
1/2 c. pickling salt
2 T. mustard seed
1 T. celery seed
1 1/2 tsp. ground turmeric
6 c. sugar
4 c. cider vinegar

Coarsely grind all vegetables using a hand grinder with the coarse blade. A food processor makes the relish too mushy and you lose some when washing and rinsing the next morning. Combine all vegetables in a large pan (I use a large roasting pan). Sprinkle with salt and mix well. Let stand overnight. Rinse and drain the vegetables. Place in a large saucepan. In a large bowl, combine the remaining ingredients with 2 cups of water. Pour over the vegetables; bring to a gentle boil for 5 minutes. Pour hot mixture into sterilized pint jars just leaving 1/2-inch headspace. Adjust the lids. Process in boiling water bath for 5 minutes (start timing when water returns to boiling). Yield: 9 pints.

Alternate processing method using a pressure canner. Put 2 1/2 quarts of water in a 7-quart (9-pint) pressure canner. Place sealed jars in canner and process for 5 minutes at 5 pounds of pressure. Remove from heat and let pressure go down naturally. Remove jars; cool and store.

Virginia McFarland

Soups, Salads & Sauces



Salad Tips

Additions and Garnishes

Sliced hard-cooked eggs
Radishes
Chopped green or ripe olives
Nutmeats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions: pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs: sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

About Potato Salad:

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small, red, waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing; chill well before using.

To core lettuce, smack head stem end down on counter top, then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad, since their juices thin the dressing and wilt the greens. Use them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens, such as dandelion, sorrel or winter cress, for a different flavor and texture in tossed salads.

Soup Accompaniments

Clear Soups: crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups: cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups: Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

Soups, Salads & Sauces

Salads

Apple-Cranberry Salad

2 lb. apples, cored & ground (do not peel)
1 lb. cranberries, ground
1 c. sugar
1 bag baby marshmallows
1 c. whipping cream, whipped

Mix apples, cranberries and sugar. Add marshmallows and mix. Put in refrigerator to chill. When chilled, add the whipped cream.

This makes quite a large amount and it can be frozen.

Juanita Dunn

Caramel-Apple Salad

1 (8 oz.) ctn. frozen whipped topping
1 pkg. dry instant butterscotch pudding
1 (8 oz.) can crushed pineapple with juice
3 c. diced apples
1 c. mini marshmallows
1 c. chopped nuts (opt.)

Mix Cool Whip, butterscotch pudding and crushed pineapple with juice. Add apples, nuts and marshmallows. Keep in refrigerator until ready to serve. Yield: 6 to 8 servings.

Betty Phillips

Caramel-Apple Salad

1 c. margarine, softened
2 c. powdered sugar
2 egg whites
1 lg. ctn. Cool Whip
12 oz.) crushed & drained pineapple
8 oz. roasted peanuts
3 to 6 lg. Granny Smith apples

Mix margarine, powdered sugar and egg whites. Fold in thawed Cool Whip. Add the rest.

For best results, do not refrigerate overnight.

Sandee Bodholdt

Caramel-Apple Salad

6 sm. apples, bite-size pieces
1 box fat-free butterscotch instant pudding
1 (8 oz.) can unsweetened crushed pineapple, undrained
1 c. mini marshmallows
1/4 c. chopped peanuts (opt.)
8 oz. fat-free Cool Whip

Mix pudding and undrained pineapple. Fold in apples, marshmallows and peanuts. Fold in Cool Whip.

Sandy Johnson

Cashew Apple Salad

1/2 c. confectioners' sugar
1/4 c. mayonnaise or salad dressing
4 celery ribs, sliced
2 sm. apples, chopped
1 (10 oz.) can salted cashews

In a bowl, combine confectioners' sugar and mayonnaise until smooth. Stir in the celery, apples and cashews. Serve immediately.

Julie Sankey

Champagne Salad

1 (8 oz.) pkg. cream cheese
3/4 c. sugar
1 (20 oz.) can crushed pineapple, drained
2 bananas, sliced
1/2 c. nuts, finely chopped
1 lg. ctn. Cool Whip
1 (10 oz.) pkg. frozen strawberries with juice

Soften and blend cream cheese with sugar. Mix together remaining ingredients; combine the two mixtures. Put into 9x13-inch cake pan. Freeze solid.

To serve, thaw slightly and cut into squares. Return unused portion to freezer.

Note: Bananas do not darken, but if desired, they may be sliced into drained pineapple juice before they are added to fruit mixture.

Betty Kinzler

Cinnamon Apples

2/3 c. sugar
1 1/2 c. water
1 stick cinnamon & red food coloring
9 med.-size apples

Wash apples and dry thoroughly. Cut them in halves or quarters. Boil sugar, water, cinnamon stick and food coloring. Add apples and cook slowly on both sides until tender. Remove apples and place on a plate. Continue boiling syrup until two drops will drip from side of spoon. Pour over apples.

Serve with pork or turkey.

Juanita Dunn

Cranberry Applesauce

1 c. sugar
1 c. water
2 c. cranberries
1 1/4 c. sugar
2 c. water
2 cinnamon sticks, or 1/4 tsp. cinnamon
8 med. apples, peeled & cut into wedges

Boil for 5 minutes the 1 cup sugar and 1 cup water. Add cranberries and cook until the skins pop, making sure not to overcook. Set side.

In large pan, boil 1 1/4 cups sugar, 2 cups water and cinnamon stick 10 minutes (do not boil). Add apples and cook until tender. Cool slightly. Pour into a glass dish. Add the cranberry mixture on top, but do not stir until the next day.

This will keep 3 weeks.

Jo Durlam

Diet Frozen Salad

1 can diet creme soda
1 sm. can crushed pineapple
1 sm. can frozen orange juice
2 bananas
10 oz. frozen strawberries

Mix together and freeze in cupcake papers or muffin tins.

You may add or alter the fruit.

Roselynn Boyles

Easy Apple Salad

5 Granny Smith apples, cubed
5 Snickers bars, cubed
1 sm. ctn. Cool Whip

Combine the above.

Harriet Patterson

Easy Glazed Fruit Salad

1 (1 lb. 4 oz.) can pineapple chunks
1 (1 lb. 13 oz.) can fruit cocktail
2 (11 oz.) cans mandarin oranges
2 T. lemon juice
1 (1 lb. 6 oz.) can apricot pie filling
6 to 8 bananas, added at last

Drain the fruit thoroughly. Mix all together and refrigerate several hours, or overnight, adding bananas when you are ready to serve.

Variation: Can try substituting cherry pie filling for the apricot. Can add marshmallows. Can add apples.

Fred Lewis

Easy Fruit Salad

1 can peach pie filling
1 can mandarin oranges
1 can pineapple chunks, drained
1 box frozen strawberries
2 bananas

Mix first 4 ingredients and chill approximately 2 hours. Slice bananas and add just before serving.

Sandee Bodholdt

Fresh Fruit Salad Compote

1 (20 oz.) can pineapple chunks, drained (save juice)
2 red apples, coarsely chopped
2 bananas, sliced in 1/4" to 1/2" slices
1 c. fresh strawberries, cut up lg. ones
2 fresh pears, coarsely chopped
1 sm. can mandarin oranges, drained
2 kiwi fruits, halved lengthwise & sliced
1 c. grapes

DRESSING:
1 c. liquid (use pineapple juice; add water or orange juice to make the cup)
1/3 c. sugar
1 T. cornstarch

Cook dressing until bubbly over a low heat. Cool.

Pour dressing over prepared fruits and chill after gently folding fruit and dressing until fruit is coated.

Vary the fruit to fit the season. A refreshing spring dessert or salad.

Edith Rogers

Frosted Strawberry Salad

8 oz.) cream cheese
1 c. sugar
10 oz.) frozen strawberries
1 1/2 c. crushed pineapple, drained
2 to 3 bananas, sliced
1 (8 oz.) ctn. Cool Whip

Beat cream cheese and sugar until dissolved. Add strawberries, syrup and all, pineapple, bananas and Cool Whip. Mix and put in bowl or a 9x13-inch pan. Place in freezer overnight. Needs 45 minutes to 1 hour to thaw before serving.

Margaret Routh

Hot Fruit

1 can cherry pie filling
1 can pineapple chunks, drained
1 can lg. peaches, sliced & drained
Juice of 1 orange & grated peel
Juice of 1 lemon & grated peel
3/4 c. brown sugar

Combine the above ingredients and put in 2-quart casserole dish. Bake at 350° for 45 minutes. Yield: 6 to 8 servings.

This is a wonderful brunch item.

Kim Stephens

Microwave Salad

1 (11 oz.) can mandarin oranges
1 (20 oz.) can pineapple chunks
1 (3 3/4 oz.) pkg. cook & serve vanilla pudding mix
2 to 3 bananas
Red or green grapes

Drain fruit. Use 1 cup fruit juice liquid and add slowly to the pudding mix, and stir until dissolved. Cook in microwave on HIGH about 2 1/2 to 3 minutes, or until thick. Stir often. Cool. Add oranges and pineapple chunks; stir and refrigerate. Just before serving, add 2 to 3 bananas, sliced, and red or green grapes, sliced, for color. Stir to mix. Yield: 8 servings.

Maxine Thomason

Snicker Salad

1 sm. box instant vanilla pudding
1 c. milk
1 (8 oz.) ctn. Cool Whip
3 apples, chopped
3 to 4 Snickers bars, cut in pieces

Combine pudding and milk. Add Cool Whip, apples and Snickers pieces.

Kim Jordan

Snicker Salad

5 to 6 apples (can use 2 or 3 different kinds of apples)
1 pkg. sugar-free vanilla instant pudding
1 lg. ctn. Cool Whip
4 or 5 Snickers candy bars, cut in bite-size pieces

Mix apples, pudding and Cool Whip. Fold in candy bars. Refrigerate.

Sandy Johnson

Cranberry Relish

1 can whole cranberry sauce
1/2 chopped, stuffed green olives
1 tsp. grated dry onion
1/2 c. chopped pecans
2 T. lemon juice

Stir and serve chilled.

Dorothy says, "If you like it, you'll love it. If not, you really won't like it!"

Dorothy Shadle, Everett, WA; Paulie Williams

Cherry Salad

1 sm. can big black cherries
1 box black cherry Jello
1 sm. btl. stuffed olives
1/2 c. blanched or slivered almonds

Dissolve Jello using 1 cup hot water and 1 cup cherry juice. Cool and add the drained black cherries, sliced stuffed olives and almonds. You may not want to use all of the olives. Serve on lettuce leaf and top with salad dressing, if desired. Yield: 6 to 8 servings.

This is quick and easy. Amounts of olives and almonds may be varied to suit your taste.

Jane Simon

Cranberry Salad

1 env. Knox gelatin
1 can whole cranberry sauce
1/3 tsp. salt
1 (6 oz.) pkg. cream cheese, or 1/2 c. plain yogurt
1/4 c. cold water
1 T. lemon juice
1 sm. can crushed pineapple
1/2 c. Cool Whip
Chopped black walnuts

Place gelatin in custard cup; add cold water and let stand 2 minutes. Place cup in pan of boiling water until gelatin dissolves. Add to whole cranberry sauce. Stir in lemon juice and salt. Beat cream cheese until soft (or use plain yogurt); add to pineapple and blend well. Fold into cranberry mixture. Chill until begins to jell; fold in Cool Whip and nuts.

Lee Jordan Carstens

Cran-Raspberry Gelatin Salad

1 (6 oz.) pkg. red raspberry gelatin
2 c. boiling water
1 (16 oz.) can jellied cranberry sauce
1 (10 oz.) pkg. frozen raspberries
1 (3 oz.) pkg. instant vanilla pudding
1 c. milk
8 oz.) whipped topping, thawed

Dissolve gelatin in boiling water. Add cranberry sauce and stir well until dissolved. Add frozen raspberries and blend well; pour into glass (7x11-inch) dish and refrigerate until set. Prepare pudding with only 1 cup milk and fold in whipped topping. Spread whipped topping mixture on top of gelatin. Refrigerate until ready to serve. Yield: 8 to 10 servings.

From Hy-Vee health bites newsletter.

Patti Todden

Honey-Lime Fruit Salad

1/2 c. honey
1/2 c. frozen (thawed) limeade concentrate
1 T. poppy seed
8 c. cut-up fresh fruit
1/2 c. slivered almonds

Mix honey, limeade concentrate and poppy seed in a large bowl. Carefully toss fruit with honey mixture. Sprinkle with almonds. Yield: 8 servings.

I make this salad with mostly berries such as strawberries, blueberries, raspberries and blackberries when they are in season, or else I use a citrus theme with oranges and grapefruit when they are in season. Bananas and grapes go with both themes.

Brenda Bright

Maude Markham's Sunshine Salad

1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. orange Jello
2 c. boiling water
1 1/2 c. cold water
1 (No. 2) can crushed pineapple
1 can mandarin oranges
2 bananas
40 mini marshmallows

TOPPING:
1 egg, beaten
2 tsp. flour
2 tsp. margarine
1/2 c. sugar
1/2 tsp. pineapple flavoring (opt.)
1 c. pineapple juice
1 c. heavy cream, whipped
1/2 c. grated Cheddar cheese

Dissolve Jello in boiling water. Stir in cold water and chill until syrupy. Drain pineapple and save the juice, put pineapple in Jello. Drain oranges. Add oranges (cut-up) to Jello. Slice bananas; add to Jello. Add marshmallows and chill in 9x13-inch pan.

Topping: Combine egg, margarine, flour, sugar and pineapple juice in heavy saucepan. Cook, stirring over low heat until thick. Remove from heat; stir in flavoring and cool. Whip cream or Dream Whip and fold into cooled mixture. Grate cheese over the top. Chill until time to serve. Yield: 12 to 15 servings.

Can be used as a salad or dessert, served with a couple of crackers on the side.

Rita Vallery

Modonna Salad, Nancine's

1 pkg. apricot Jello
1/2 c. (scant) sugar
1 sm. can pineapple (crushed), with juice
1 (8 oz.) pkg. cream cheese
1 lg. jar junior apricot baby food with tapioca
1 (8 oz.) ctn. Cool Whip

Mix Jello, sugar and pineapple in a saucepan and bring to a boil. Cool. Beat cream cheese with the baby food. Combine the 2 mixtures. Fold in Cool Whip. Chill and serve. Yield: 6 to 8 servings.

Virginia Schoeneman

Orange Sherbet Jello Mold with Fruit

2 pkg. orange Jello
2 c. boiling liquid (water or fruit juice)
1 (11 oz.) can mandarin oranges, drained
1 pt. orange sherbet

Dissolve Jello in liquid. Add sherbet and stir until melted. Add oranges. Put in 1 1/2-quart ring mold. Chill until firm. Yield: 8 servings.

Very nice served on lettuce along with club or other crackers. Or with Grands buttermilk biscuits.

Note: Make ahead.

Namie Brandt,
Paulie Williams

Pear Jello Salad

1 pkg. Dream Whip
1 (8 oz.) pkg. cream cheese
1 (3 oz.) pkg. lime Jello
1 (15 1/2 oz.) can pears

Drain pears and put juice in saucepan. Dissolve Jello in pear juice over low heat. In blender, mix Dream Whip according to package directions. To whipped Dream Whip, add pears and blend. Add cream cheese, cut up in small pieces, and blend. Last, add Jello mixture. Pour into bowl and refrigerate.

You can dish this into individual servings and put sliced strawberry on top for festive look.

Fred Lewis

Pear Lime Salad

1 (3 oz.) pkg. lime Jello
1 (16 oz.) can pears, drain & reserve juice
1 (3 oz.) pkg. cream cheese
1/4 tsp. lemon juice
1 (8 oz.) ctn. Cool Whip

Boil juice; add Jello to dissolve. Allow to cool, but not set up. Purée pears and cream cheese together. Add to cooled Jello. chill. Add Cool Whip. Refrigerate until set.

Teri Elliott

Pineapple Cheese Salad

1 pkg. lemon-lime Jello
1 c. crushed pineapple
1/2 c. chopped celery
3 oz. cream cheese
1 c. Cool Whip

Prepare Jello using pineapple juice as part of liquid. When slightly thickened, add pineapple and celery. Mix well. Add Cool Whip and cream cheese which has been melted together. Chill until firm.

Lucille Kilmer

Pink Salad

1 (20 oz.) can crushed pineapple
1 (3 oz.) pkg. red gelatin
16 oz. small-curd cottage cheese
16 oz. whipped topping

Combine undrained pineapple and Jello in a saucepan. Bring to a boil over medium heat. Cool. Stir in cottage cheese and Cool Whip; chill.

Note: Use any flavor Jello you wish.

Minnie K. Bates

Pretzel Salad

2 1/2 c. pretzels, crushed
1 stick oleo
3 T. sugar
1 (8 oz.) pkg. cream cheese
1 lg. ctn. Cool Whip
1 c. sugar
1 lg. pkg. strawberry Jello
2 c. boiling water
2 pkg. frozen strawberries

Mix crushed pretzels, sugar and oleo. Press into a 9x13-inch pan. Bake at 350° for 10 minutes. Cool. Beat cream cheese, Cool Whip and sugar until fluffy. Spread on crust. Mix Jello, boiling water and strawberries. Cool until slightly thickened. Spoon over Cool Whip mixture. Refrigerate.

Karen Osenbaugh

Quick Red Raspberry Salad

1 pkg. lemon Jello
1 c. boiling water
1 pkg. frozen raspberries
1 c. unsweetened applesauce

Add package of lemon Jello to cup of boiling water; stir until dissolved. Then add the package of frozen raspberries. Stir quickly to break up the frozen fruit. It jells quickly and you want to be sure the raspberries are separated before it is firm, then add your cup of applesauce. Place in a mold or 8-inch pan and refrigerate until completely congealed. Yield: 9 servings.

This salad is a little tart and has a great flavor. Cool Whip topping goes well with it. From Kitchen-Klatter Magazine, 1961.

Virginia Schoeneman

Sea Foam Salad

2 (3 oz.) pkg. lime Jello
2 (No. 2 1/2) cans pears
1 (8 oz.) pkg. cream cheese
4 T. milk
1 (12 oz.) ctn. Cool Whip

Drain pears and heat juice to boiling and pour over Jello. Cool until partially set. Combine cream cheese with milk; beat until smooth. Stir into Jello. Fold in mashed pears (use mixer) and Cool Whip. Chill. Makes a big salad in a 9x13-inch pan.

Bernetta Woster

Strawberry Salad

2 c. finely-crushed pretzels
3 T. sugar
3/4 c. melted margarine
1 (8 oz.) pkg. cream cheese
16 oz. Cool Whip
1 c. sugar
2 c. boiling water
2 sm. pkg. strawberry Jello
2 (10 oz.) boxes frozen strawberries

Mix together pretzels and 3 tablespoons sugar and margarine, and pat into 9x13-inch cake pan. Bake at 350° for 10 minutes. Cool. Mix together cream cheese, Cool Whip and 1 cup sugar, and spread on crust. Mix together boiling water, Jello and frozen strawberries. Allow to thicken and spread on top of cream cheese layer.

Sandee Bodholdt

Vegetable Jello Salad

1 (3 oz.) pkg. lemon Jello
1 c. boiling water
1 (8 oz.) pkg. cream cheese, softened
1 c. mayonnaise
1/2 tsp. salt
1/2 c. finely-chopped green onion
1/2 c. finely-chopped green pepper
1/2 c. finely-grated carrots
1/2 c. sliced olives
1/2 c. chopped nuts

Prepare all the vegetables first. Beat first 4 ingredients in mixer until smooth. Fold in the rest of the ingredients. Pour into bowl or pan. Chill. Yield: 8 to 10 servings.

Marlene Bell

Yum Yum Gelatin Salad

2 pkg. vanilla-tapioca pudding
1 lg. pkg. orange gelatin
3 c. water
1 lg. ctn. prepared whipped topping
1 (14 oz.) can fruit cocktail, well drained

Mix pudding, gelatin and water together in a large pan, stirring most of the time. Boil for 1 minute, no more. when semi-cool, but not cold. fold in whipped topping and fruit cocktail.

Note: It keeps well in refrigerator for several days.

Sandy Johnson

Chicken Salad

4 whole cooked & diced chicken breasts
1/2 c. water chestnuts, sliced
1/2 c. chopped pecans
1/2 c. seedless grapes
1/4 c. chopped celery
3/4 c. mayonnaise
2 T. wine vinegar
1 T. soy sauce
2 tsp. minced onion
1/2 tsp. curry powder
6 slices pineapple

Mix chicken, water chestnuts, pecans, grapes and celery. Blend mayonnaise, vinegar, soy sauce, onion and curry powder. Toss dressing with chicken mixture. Chill. Spoon onto pineapple slices arranged on lettuce leaves. Yield: 6 servings.

Jo Durlam

Chicken Salad

: tsp. salad oil
tsp. salt
: tsp. orange juice
/2 tsp. vinegar
; c. cooked rice
5 c. cooked chicken (I use chicken breasts)
1 1/2 c. sliced celery
1 1/2 c. mayonnaise
1 can mandarin oranges
1 can pineapple tidbits
1 1/2 c. green grapes
1 c. toasted, slivered almonds

Combine first 4 ingredients and let stand while preparing remaining ngredients, or refrigerate overnight. Gently toss rest together with juice. Serve on lettuce leaf. Yield: 10 to 12 servings.

Variation: Can use part wild rice and part white rice; gives nutty flavor.

Betty Kinzler

Chicken-Rice Salad

1 (6 oz.) box Uncle Ben's wild & long-grain rice
1 c. mayonnaise
1/2 c. sour cream
1/2 c. chopped celery
1/4 c. chopped green onion
3 c. cooked chicken breasts, cubed
Chopped pimento
Fresh spinach, cut into strips
Cashews

Prepare rice as directed on box. Cool. Add all remaining ingredients, except cashews. Serve on lettuce leaves. Sprinkle cashews on top. Yield: 8 to 10 servings.

Note: If prepared ahead, add spinach strips just before serving.

Neala L. Benson

Chicken Wild Rice Salad

2/3 c. mayonnaise
1/3 c. milk
2 T. lemon juice
1/4 tsp. dried tarragon
3 c. cubed, cooked chicken
3 c. cooked wild rice
1/3 c. sliced green onion
1 (8 oz.) can water chestnuts, drained & cut into sm. pieces
1/2 tsp. salt
1/2 tsp. pepper
1 c. grapes, halved
1 c. salted cashews

Blend mayonnaise, milk, lemon juice and tarragon; set aside. In large bowl, combine chicken, wild rice, onions, water chestnuts, salt and pepper. Stir in mayonnaise mixture until blended. Refrigerate, covered, for 2 to 3 hours. Before serving, fold in grapes and combine.

Jo Durlam

Chicken Oriental Salad

3 c. chicken breast, chopped
1 sm. cabbage, chopped
1/2 c. green onion, chopped
1 c. pecans
1 pkg. Oriental noodle soup (Ramen type)
1/2 c. vegetable oil
2 pkg. Equal
2 T. seasoned rice vinegar

Mix chicken, cabbage, onion and pecans. In small bowl, mix soup seasoning packet, oil, Equal and vinegar, and pour over salad. Last and just before serving, crumble noodles into salad. Yield: 6 servings.

Jo Durlam

New Orleans Shrimp Salad

1 c. uncooked rice
2 (4 1/2 oz.) cans shrimp
2 lg. green peppers
2 sm. onions
2 c. cauliflower sections, uncooked
12 stuffed olives
Salt & pepper, to taste
Dash of Tabasco
1/2 c. mayonnaise

Cook rice in salted, boiling water and drain. Mix all ingredients and let stand overnight. Yield: 12 to 16 servings.

Patricia Borts

Oriental Chicken Cabbage Salad

1 whole chicken breast (cooked, cut & slivered), or 2 (5 oz.) cans white chicken meat
2 T. sesame seeds
2 oz. slivered almonds
1/2 head cabbage, shredded fine
2 green onions, chopped fine
1 (3 oz.) pkg. chicken-flavor Ramen noodles

SALAD DRESSING:
1/2 pkg. Ramen seasoning mix
3 T. sugar
1/2 c. vegetable oil
3 T. rice or wine vinegar
1 tsp. salt
1/2 tsp. pepper

Combine chicken with seeds, almonds, cabbage, onion and uncooked noodles which have been broken apart. Add the dressing. Toss to blend. Cover; refrigerate until serving time. Serve cold. Yield: 6 servings.

Brenda Bright

Party Chicken Salad

- 4 c. cubed, cooked chicken
- 1 c. grated carrots
- 1 c. finely-chopped celery
- 1 c. sliced ripe olives
- 1 c. grapes or mandarin oranges
- 1 T. grated onion
- 1 c. mayonnaise
- 1 1/2 c. frozen whipped dessert topping, thawed
- 2 c. canned shoestring potatoes

Combine all ingredients, except shoestring potatoes. Chill 3 to 5 hours. Add potatoes just before serving. Serve in lettuce cups. Yield: 8 servings.

Jo Durlam

Black Bean Salad

- 3 ears fresh corn
- 3 to 4 T. lime juice
- 3 T. olive oil
- 1 T. red wine vinegar
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 (15 oz.) cans black beans, rinsed & drained
- 2 lg. tomatoes, seeded & chopped
- 3 jalapeño peppers, seeded & chopped
- 1 sm. purple onion, chopped
- 1 avocado, peeled, seeded & chopped
- 1/4 c. chopped, fresh cilantro

Cook corn in boiling water to cover 5 minutes; drain corn and cool. Cut off cob. Whisk together lime juice and next 4 ingredients in large bowl. Add corn, black beans and remaining ingredients; toss to coat. Cover and chill 2 hours. Yield: 6 to 8 large servings.

Great vegetarian dish. Serve this hearty salad as a side dish when you want to change from the usual potato and slaw.

Broccoli Salad

- 2 heads broccoli
- 1 med. red onion
- 8 slices bacon
- 1 c. mayonnaise (preferably sugar-free)
- 1/2 c. sugar (substitute)
- 3 T. red wine vinegar
- 1/2 c. raisins
- 1 c. chopped pecans

Cut the broccoli into bite-size pieces (preferably use the florets). Cut the onion into thin slices and separate into rings. Cook bacon in skillet until crisp; drain and crumble. Combine mayonnaise, sugar and red wine vinegar in small bowl and mix well.

To assemble, combine the broccoli, onion rings, bacon, raisins and pecans in large salad bowl. Add the dressing and toss gently to coat evenly. Chill, covered, until ready to serve. Even better after 24 hours.

Florence Siedelmann

Broccoli Salad

1 bunch broccoli, chop up all
1/2 lb. bacon, cooked & crumbled
1/2 c. salted sunflower seeds
1/2 med. onion, diced
1/2 c. raisins
1 c. chopped celery (opt.)

DRESSING:
1/2 c. sugar
1 c. mayonnaise
2 T. white vinegar

Prepare dressing and mix with salad ingredients. Refrigerate. Yield: 8 to 10 servings.

Kathy Obrecht

Broccoli Salad

1 lb. broccoli slaw (bag)
1/2 c. vinegar
1/2 c. oil
1/2 c. sugar
Slivered almonds
Pineapple tidbits
White raisins
1/2 tsp. salt
1 tsp. celery seed

Boil vinegar, oil and sugar for 1 minute. Pour over ingredients in large bowl. refrigerate. Keeps well. Yield: 20 servings.

Myrna Cakerice

Broccoli Slaw

1 (16 oz.) bag Mann's broccoli coleslaw
2 pkg. chicken Ramen noodles, crushed
1 bunch green onions, chopped
1/2 c. sugar
1/4 c. vegetable oil
1/3 c. cider vinegar
2 pkt. Ramen noodle chicken flavoring

Combine coleslaw, noodles and green onions. Set aside. Mix sugar, oil, vinegar and chicken flavoring. Heat in microwave for 1 minute. Pour dressing over coleslaw and mix well. Refrigerate at least 3 hours before serving. Just before serving, add 1 cup peanuts and 1 cup sunflower seeds. Stays crispy for several days in the refrigerator.

Optional: The peanuts and sunflower seeds can be left out, but it does add flavor.

Kim Jordan

Calico Salad

1 (15 oz.) can white whole kernel corn
1 sm. can baby peas
1 (15 oz.) can French-style green beans
1 green pepper, chopped
1 c. diced celery
1 c. diced carrots
1/2 c. vegetable oil
1 T. water
1 tsp. salt
3/4 c. cider vinegar
1 c. sugar
1 tsp. black pepper

Drain corn, peas and beans thoroughly. Add green pepper, celery and carrots. Mix the remaining ingredients and bring this to a boil. Boil for 1 minute. Cool to lukewarm. Pour this over vegetables. Cover and refrigerate. Wait several hours before serving.

Serve with slotted spoon or drain most of the liquid before serving.

Note: This will keep in the refrigerator 6 weeks.

Juanita Dunn

Cashew and Cauliflower Salad

1 (10 oz.) pkg. frozen snow peas
1 (10 oz.) pkg. frozen small peas, thawed
1 c. cauliflower, separated into bite-size pieces
1/3 c. diced celery
1/3 c. red onion
1 c. low-fat salad dressing
1/2 c. low-fat sour cream
1 c. cashews, split
1/3 c. bacon, cooked & crumbled

Mix all ingredients together, except cashews and bacon. Chill at least 2 hours prior to serving. Add cashews and bacon just before serving.

Kim Jordan

Cauliflower-Grape Salad

1 head cauliflower
1 bunch seedless green grapes
1/2 c. pecans
1/2 c. light mayonnaise
1/4 c. sugar
1 tsp. mustard (Dijon)

Wash, stem and break cauliflower into bite-size pieces and place in 3-quart bowl. Wash, dry and add green grapes. In small bowl, mix last 3 ingredients for dressing. Pour dressing over grapes and cauliflower. Chill until serving. Garnish with pecans. Yield: 6 to 8 servings.

Gayle Huey

Corn and Black Bean Salad

1 (12 oz.) can whole kernel corn, drained
1 (15 oz.) can black beans, rinsed & drained
1 red bell pepper, finely chopped
1/2 c. diagonally-sliced green onions
1/2 c. chopped red onion
1 clove garlic, minced
1 med. tomato, chopped

DRESSING:
3/4 c. Italian dressing
3/4 tsp. hot pepper sauce
1/2 tsp. chili powder
1 T. lemon or lime juice
1 T. chopped, fresh cilantro, or 1 tsp. dried cilantro

Combine all. Pour dressing over. Refrigerate, covered, at least 6 hours or overnight. Yield: 8 to 10 servings.

Joanie Tedesco

Cornbread Salad

1 (8") pan cornbread, crumbled
1 can red or chili beans, drained
1 c. chopped tomatoes
1 c. chopped bell pepper
2 bunches chopped green onions
1 lb. crisp bacon, crumbled
1 1/2 c. mayonnaise
1/2 c. pickle juice

Layer in large bowl, first 6 ingredients. Blend together mayonnaise and pickle juice. Fold into salad and serve.

Mary Cox

Creamy Cauliflower Lettuce Salad

3/4 c. Miracle Whip
1/2 c. prepared ranch dressing
1/4 c. grated Parmesan cheese
1/4 c. sugar
1/4 c. red onion, chopped
8 oz. bacon, crisped & crumbled
1 head cauliflower, chopped
6 c. Romaine lettuce

Mix dressings, cheese and sugar in large bowl. Add remaining ingredients, except lettuce; mix lightly. Clean and prepare lettuce; add to cauliflower mix just before serving.

Teri Elliott

Crunchy Corn and Pea Salad

SALAD:
1 (1 lb.) pkg. Green Giant Select LeSuer frozen baby sweet peas
1 (11 oz.) can Green Giant Super-Sweet yellow & white corn, drained
1 (8 oz.) can sliced water chestnuts, drained & rinsed
1 (4 oz.) jar diced pimentos, drained
1/3 c. thinly-sliced green onions
3 1/2 oz. (2/3 c.) hot pepper Monterey Jack cheese, diced

DRESSING:
1/3 c. light sour cream
1/4 c. light mayonnaise
1 T. sugar
2 T. red wine vinegar
1 garlic clove, minced, or 1/4 tsp. garlic powder
1 tsp. salt
1/4 to 1/2 tsp. pepper

Cook peas until crisp; drain and rinse with cold water. In large bowl, mix peas with all salad ingredients. Mix all dressing ingredients well. Add to salad and toss. Refrigerate 1 hour or longer. Line bowl with lettuce leaves and spoon salad onto lettuce. Garnish with green onion and bell peppers (red or green or both). Yield: 12 (1/2-cup) servings.

Preparation time: 15 minutes.

Roselyn Boyles

Cucumber Sour Cream Salad

1 c. dairy sour cream
3 T. finely-chopped onion
2 T. chopped, fresh dill, or 2 tsp. dried dill weed
2 T. cider vinegar
1 T. sugar
1 tsp. salt
4 med. cucumbers, thinly sliced (5 c.)

In a large bowl, using a wire whisk, beat together all ingredients, except cucumbers. Add cucumbers and toss until well coated. Cover and refrigerate at least 2 hours to blend flavors, stirring occasionally.

Juanita Dunn

Diane's Cauliflower Salad

1 head cauliflower, cut in small pieces
1 to 1 1/2 c. mayonnaise or Miracle Whip
1 pkg. ranch dressing mix
1 sm. jar bacon pieces
1 c. (or more) frozen peas (do not cook)
Shredded Cheddar cheese, to taste

Mix ranch dressing with mayonnaise or Miracle Whip. Mix all ingredients together and chill.

Rose Heubner

Fresh Vegetable Salad

1 head cauliflower
1 bunch broccoli
Green pepper, to taste
Red pepper, to taste
Green onions, to taste

Any vegetables can be used: carrots, celery, etc. Wash and section cauliflower and broccoli into small bite-size pieces. Cut all vegetables into small bite-size pieces.

It's the dressing that makes it!

1 c. Hellmann's mayonnaise
1/4 c. French dressing
1 T. sugar
1 T. wine vinegar
1/2 c. sour cream
Dash of Tabasco
Dash of Worcestershire sauce
Salt & pepper, to taste

Mix together and pour over salad. Mix together well. Refrigerate overnight.

Jean McClugage

Frozen Cole Slaw

1 med.-size head cabbage, shredded
1 carrot, grated
1 green pepper, chopped fine
1 tsp. salt

DRESSING:
1 c. cider vinegar
1 tsp. celery seed
1 tsp. mustard seed
2 c. sugar

Mix the salt with the cabbage and let it soak in for an hour. The salt will bring out the moisture from the cabbage. Squeeze out this moisture. Mix the ingredients for the dressing and boil for 1 minute. Cool. Pour over cabbage. Put in plastic containers and freeze.

Thaw at least partially before serving. We like it when it is icy cold.

Juanita Dunn

Greek Feta Salad

lb. pasta shells, med.-size
c. celery, chopped
/4 c. black olives, sliced
/2 lb. Greek Feta cheese, crumbled
1/2 c. Parmesan cheese, shredded
2 ripe tomatoes

RESSING:
c. heavy mayonnaise
3/4 c. Golden Italian dressing
1 T. dried oregano leaves
1 tsp. black pepper

Cook pasta in plenty of water, al dente. Drain and rinse well with cold water. Whisk dressing ingredients together in small bowl. Toss dressing with all ingredients, except tomatoes. Finally, chop tomatoes coarsely and gently fold them into salad. Yield: 8 servings.

Jo Burgason

Greek Gourmet Salad

1 box fresh mushrooms, cut in small pieces
1 to 2 bunches green onions, use tops also
8 oz. Mozzarella cheese

DRESSING:
3/4 c. salad oil
1/4 c. red wine vinegar
1 T. Cavender's all-purpose Greek seasoning

Mix dressing and add to other ingredients. Marinate at least 1 hour.

Juanita Dunn

Green Bean Salad

3 cans drained green beans
1 peeled & diced cucumber
1 c. sour cream
2/3 c. Miracle Whip
1 T. dried onion
1 tsp. dill weed
Salt & pepper, to taste

Pour drained beans into a large mixing bowl. Stir in cucumber gently. In a separate bowl, mix sour cream and Miracle Whip together until smooth. Add in dried onion, dill weed, salt and pepper. Pour sauce over the vegetables and gently mix. Chill for a minimum of 2 hours. Enjoy!

Michelle Hall

Gospel Salad

3/4 c. vegetable oil
1/4 c. fresh lemon juice
2 garlic cloves, minced
1/2 tsp. salt
1/2 tsp. pepper
8 bacon strips, cooked & crumbled
2 bunches Romaine lettuce
2 c. tomatoes, chopped
1 c. (4 oz.) Swiss cheese, shredded
2/3 c. slivered almonds, toasted
1/2 c. Parmesan cheese, grated
1 c. Caesar salad croutons

In a jar with a tight-fitting lid, combine oil, lemon juice, garlic, salt and pepper; shake well and chill. In a large bowl, toss Romaine, tomatoes, Swiss cheese, almonds, Parmesan cheese and bacon. Just before serving, shake dressing; pour over salad and toss. Add croutons and serve immediately. Yield: 14 servings.

I use 1 bunch Romaine lettuce and 1 head lettuce. This is a large salad and very good.

Barb Ellson

Korean Salad

3 to 4 heads red-tip lettuce
1 lb. spinach, torn to bite-size
1 pkg. bacon, diced & cooked
1 lg. can bean sprouts, drained
2 cans water chestnuts, drained & sliced
4 hard-boiled eggs, sliced

DRESSING:
1/3 c. catsup
1/4 c. sugar
1 tsp. Worcestershire sauce
1 c. salad oil
1/2 c. wine vinegar
1 tsp. salt
1 med. onion, chopped fine

Make dressing a day ahead.

Bacon, bean sprouts and water chestnuts can all be prepared a day ahead and put in individual containers, and stored in refrigerator. Add eggs just before serving. Yield: 12 servings.

Mary Anne Silence

Layered Salad

1 head lettuce, chopped
1/2 c. celery, chopped
1/2 c. onion, chopped
1 c. frozen peas
1 c. Hellmann's mayonnaise
2 T. sugar
1 c. shredded Cheddar cheese
8 slices bacon, cooked & crumbled

Layer ingredients in a 9x13-inch container: lettuce, celery, onion, peas, mayonnaise, sugar, cheese and bacon. Cover and refrigerate overnight.

Susan Campbell

Mandarin Lettuce Salad

1 head lettuce, or any greens, cut up
1/4 c. crisp, fried bacon, crumbled
2 green onions, chopped
1 can mandarin oranges, drained
1/4 c. chopped almonds or pecans

DRESSING:
1/4 c. oil
2 T. sugar
2 T. red wine vinegar
Dash of salt
Dash of pepper
Dash of Tabasco

Toss greens with bacon, onions, oranges and nuts. Top with dressing just before serving. Yield: 8 to 10 serving.

I like to sugar the nuts. Put sugar and nuts in small skillet and heat until sugar starts to turn to liquid. Stir to coat the nuts in sugar. Spread on waxed paper to cool.

Kim Jordan

Few doors are open to him who knocks all the time.

Mandarin Salad

1/2 c. sliced almonds
3 T. sugar
1/2 head iceberg lettuce
1/2 head Romaine lettuce
1 c. chopped celery
2 whole green onions, chopped
1 (11 oz.) can mandarin oranges, drained

DRESSING:
1/2 tsp. salt
Dash of pepper
1/4 c. vegetable oil
1 T. chopped parsley
2 T. sugar
2 T. vinegar
Dashes of Tabasco sauce

In small pan over medium heat, cook almonds and sugar, stirring to coat and to dissolve sugar. Be sure to watch so almonds don't burn. Cool and store in airtight container. Mix all dressing ingredients and chill.

Mix lettuces, celery and onions. Just before serving, add almonds and mandarin oranges. Toss with dressing.

Fred Lewis

Marinated Carrot Salad

5 to 8 carrots
1 can tomato soup
1 tsp. salt
1 tsp. pepper
1 c. sugar
1 tsp. dry mustard
1 med. onion, chopped
1 sm. green pepper, chopped
1/2 c. salad oil
3/4 c. vinegar
1 tsp. Worcestershire sauce

Peel carrots and slice into 1/4-inch rounds. Cook until just barely tender. Drain. Mix rest of ingredients until well blended. Add carrots and refrigerate at least 12 hours. May be served hot or cold.

Note: Keeps 2 weeks in refrigerator.

Margaret Vance

Marinated Vegetable Salad

(Make Ahead)

1 (20 oz.) pkg. frozen mixed vegetables
1 c. vinegar
1 c. sugar
1/2 c. salad oil
1 c. chopped celery
1 c. chopped onions
1 c. chopped green peppers

Cook frozen mixed vegetables as directed on package and drain well. Combine vinegar, sugar and oil; boil for 5 minutes. While vegetables and dressing are still hot, combine and cool. Then add celery, onion and pepper. Cover and refrigerate for at least one day before serving. Will keep at least a week or longer.

Very good!

Minnie K. Bates

Mexican Bean Salad

1 can corn
1 can pinto beans
1 can black beans
1 can red beans
1 sm. onion, chopped

DRESSING:
1/4 tsp. cumin
1/4 tsp. chili powder
1 clove garlic, chopped
Chopped cilantro, to taste
2 limes, juiced
1/4 c. olive oil

Rinse and drain beans and corn. Mix dressing ingredients. Add to beans, corn and onion. Season with salt and pepper to taste. Refrigerate 6 hours before serving. Yield: 8 to 10 servings.

Neala L. Benson

New Red Potatoes with Mustard Dressing

1/3 c. red wine vinegar
3 T. Dijon mustard
Salt & pepper
1 c. olive oil
2 lb. sm. red potatoes
3 scallions, thinly sliced
1/2 c. parsley

Whisk vinegar, mustard, salt, pepper and olive oil until thick and well combined. Cook potatoes for 20 minutes and cut into quarters. Pour dressing over potatoes. Sprinkle with scallions and parsley. Yield: 6 servings.

Jan Martin

Oriental Cabbage Salad

1 lb. cabbage slaw mix
1 bunch green onions, diced
1 c. cashews or slivered almonds
1 c. sunflower seeds
2 pkg. Ramen noodles, chicken flavor, broken
1 c. apple cider vinegar
1/2 c. sugar
1/4 c. oil
2 pkg. soup mix from Ramen noodles

Mix slaw, onions and broken noodles. Mix dressing ingredients and pour over salad 2 hours before serving. Just before serving, stir in sunflower seeds and nuts.

I only use 1/4 cup cashews and I sometimes omit the sunflower seeds. I always dice ALL of the green onion tops.

Margaret Paulson

Pasta Salad

1 lb. colored (vegetable) rotini pasta
1 med. cucumber, chopped
1 med. red onion, chopped
1 med. green pepper, chopped
1 lg. tomato, chopped
1 (16 oz.) btl. Italian dressing

Cook pasta as directed on package; drain and rinse with cold water to cool. Mix pasta and vegetables together. Add bottle of dressing and mix well. Refrigerate for at least 2 hours. Stir again just before serving.

Linda Hofer

Pasta Salad

16 oz. pasta, cooked
1 med. onion, chopped
1 green or red pepper, bite size
1 med. cucumber, peeled & bite size
1 c. canola oil
1 c. white vinegar
1 c. white sugar
1/2 T. salt, or less
1/2 tsp. pepper
1 T. garlic powder
4 T. parsley flakes

Cook pasta as directed and cool. Mix onion, pepper, cucumber, oil, vinegar, sugar, salt, pepper, garlic powder and parsley flakes until sugar and garlic powder are dissolved. Pour over pasta and stir well. Refrigerate at least 24 hours. Stir before using. Use large container.

Note: When using regular pasta, use red onions and red peppers. If using colored pasta (like spirals) use regular onions and green peppers. Any combination for color. This is good for large gatherings and can be doubled.

Maxine Thomason

Pea and Cauliflower Salad

1 (10 oz.) pkg. snow peas
1 (10 oz.) pkg. frozen sm. peas
1 c. cashews
1 c. chopped cauliflower
1 c. low-fat sour cream
1/2 c. diced red onion
1/3 c. diced celery
1/4 c. crumbled bacon

Cook snow peas 2 minutes. Drain. Combine all ingredients, except bacon. Chill at least 2 hours. Garnish with bacon. Yield: 6 servings.

Karen Mannes

Pear-Walnut Salad

10 c. mixed salad greens
2 med. firm pears, cored & cut into thin wedges
1/3 c. crumbled blue cheese
1/3 c. coarsely-chopped walnuts, toasted

VINAIGRETTE:
1/4 c. olive oil
2 T. balsamic vinegar
1 clove garlic, crushed
1/4 tsp. coarse black pepper
1/8 tsp. salt

In large salad bowl, combine salad greens, pears, cheese and walnuts. Cover and refrigerate until serving time. In small bowl, whisk vinaigrette ingredients. Toss salad with dressing. Yield: 8 serving.

Jo Durlam

Ramen Noodle Salad

1 head cabbage, shredded, or 2 pkg.
5 green onions, chopped
1/2 c. sunflower or sesame seeds
3/4 c. margarine
2 pkg. Ramen noodles (sauté until golden brown)

SALAD DRESSING:
1 c. salad oil
1 T. soy sauce
1 c. sugar
1/2 c. vinegar

Can assemble everything but seeds ahead of time. Mix into salad just before serving. Makes large salad.

Betty Kinzler

Roasted Potato Salad

4 c. quartered, unpeeled, sm. red potatoes
1 c. mayonnaise
4 slices cooked & crumbled bacon
2 hard-cooked eggs, chopped
1/4 c. sliced green onion
Salt & pepper

Heat oven to 425°. Place potatoes on 10x15x1-inch baking sheet that has been sprayed with cooking spray. Bake 30 to 35 minutes, stirring once. Mix rest of ingredients. Add potatoes and stir. Serve warm or cold. Yield: 6 servings.

Jo Durlam

Simple Salad

2 Red Delicious apples
2 stalks broccoli (use florets mostly)
1/4 c. creamy cucumber ranch dressing, or to taste

Chop apples and broccoli into bite-size pieces. Toss with dressing and serve soon. Can be made with 1 apple and 1 stalk broccoli, or larger quantities. The 3 flavors compliment each other well.

I use this simple salad for every co-op dinner as is so well received.

Patti Todden

Special Cabbage Salad

1 c. sugar
2/3 c. vinegar
1/2 c. cold water

Mix and let stand while preparing the following:

1 med. lg. cabbage, chopped
1 green pepper, chopped
1 red pepper, chopped
1 T. finely-chopped onion
Grated or finely-chopped carrots
Chopped celery, or any vegetables (cauliflower, broccoli or radish, for color)

Pour dressing over vegetable mixture and refrigerate. The secret to its crispness is to keep vegetables below surface of the dressing.

Note: This salad will keep indefinitely.

Fern Fincham

Spinach Salad

1 lb. spinach
1 pt. strawberries, sliced
3 green onions, sliced
1 c. chopped celery

DRESSING:
1 c. salad oil
1/2 c. red wine vinegar
1 1/2 c. slivered almonds
1/2 c. sugar
1/2 tsp. salt
3 drops Tabasco
2 T. sugar

Clean spinach; remove stems. Combine with green onions, sliced strawberries and celery. Caramelize almonds with 2 tablespoons sugar on top of stove. Blend salad oil, red wine vinegar, sugar, salt and Tabasco. Toss salad; add dressing. Garnish with almonds.

Karen Mannes

Spinach Strawberry Salad

1 pkg. fresh spinach
1 pt. sliced strawberries
1/2 c. sugar
2 T. sesame seed
1 1/2 tsp. minced onion
1/4 tsp. Worcestershire sauce
1 T. poppy seed
1/4 tsp. paprika
1/4 c. cider vinegar
1/2 c. vegetable oil

Wash and stem spinach leaves. Place in large glass salad bowl. Wash, stem and slice ripe strawberries, and mix with spinach. Combine remaining ingredients for the dressing. Blend with wire whisk. Pour dressing over salad just before serving. Yield: 8 servings.

This is a beautiful Christmas holiday salad because of the colors, and a nice break from cranberries.

Gayle Huey

Spinach-Strawberry Salad

1 bunch fresh spinach
1 bwdch leaf lettuce
1 bunch green onions
1 sm. box fresh mushrooms
1 pt. fresh strawberries, sliced
Toasted, sliced almonds
1/4 c. cider vinegar
1/4 c. sugar
1/2 c. vegetable oil
2 T. sesame seeds
1 T. poppy seeds
1/4 tsp. paprika
1/4 tsp. Worcestershire sauce

Mix greens, onions and mushrooms. Just before serving, mix the last 7 ingredients to be used as the dressing. Toss this with the other ingredients. Layer the strawberries through the salad and on top. Sprinkle almonds on the top.

Juanita Dunn

Spinach-Strawberry Salad

1 lb. fresh spinach
1 tsp. dry dill weed
1 tsp. toasted sesame seeds
1 pt. fresh strawberries, hulled & quartered
1/2 c. salad oil
1/4 c. red wine vinegar
1/4 c. sugar
1/4 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. onion powder
1/4 tsp. dry mustard

Wash and tear spinach into bite-size pieces. Place in salad bowl. Add strawberries. Mix in dry dill weed. Mix oil, vinegar, sugar and spices in jar and shake. Pour over salad. Toss in sesame seeds.

Peg Pearce

Spring Salad

Romaine lettuce
Broccoli
Red or green grapes
Strawberries
Cashews
1/2 c. sugar
1 c. real mayonnaise
3 T. red wine vinegar

Combine lettuce, broccoli, grapes and strawberries. Make a dressing of the sugar, mayonnaise and vinegar. Just before serving, add the cashews and dressing.

Janet Glazer

Strawberry Spinach Salad

1 lb. spinach, washed & deveined, torn in bite-size pieces
1 head bibb lettuce, washed & torn in bite-size pieces
1 pt. strawberries, sliced
1/4 c. pecans, chopped

DRESSING:
1/3 c. raspberry vinegar
1/4 tsp. salt
1/3 c. sugar
1 T. poppy seeds
2 tsp. dried instant minced onion
1/4 c. canola oil

Pat dry spinach and lettuce. Place spinach, lettuce, strawberries and pecans in a large salad bowl. Combine all dressing ingredients in a small bowl. Mix with a wire whisk until salt and sugar are dissolved. Pour over the salad ingredients and toss.

Jeanette Judd

Summer Salad

1 sm. pkg. bow-tie pasta
1 c. cherry tomatoes
1 cucumber, sliced
1 can med. pitted black olives, drained
1 (.7 oz.) pkg. Good Seasons Italian dressing, mixed according to pkg. directions

Cook pasta until tender. Drain and rinse with cold water. Toss pasta, cucumber, black olives and tomatoes together with enough dressing to coat.

Note: This recipe can be modified for as much or as little as you want to make, depending on how many you are serving.

Susan Campbell

Sunburst Salad

8 c. mixed salad greens
2 oranges, peeled & sectioned
1 c. strawberry halves
1 c. raspberries
1/2 purple onion, sliced & separated into rings
1/2 c. slivered almonds

DRESSING:
1/4 c. vegetable oil
2 T. red wine vinegar
1 1/2 T. sugar
1 1/2 tsp. dill weed, or 1/2 tsp. dried dill weed
1/8 tsp. onion powder
1/8 tsp. garlic powder
1/8 tsp. dry mustard

Mix salad ingredients and just before serving, add the dressing.

Jo Durlam

Soups

Alene's Quick Chili

1 lb. ground beef
1 c. chopped onion
1 c. chopped sweet pepper
1 (8 oz.) can tomato sauce
1 c. water
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. chili powder
2 (No. 2) cans chili beans, with liquid
Shredded cheese (opt.)
Fritos (opt.)

Brown ground beef with onion and pepper. Drain fat. Add tomato sauce, water, salt, pepper, chili powder and chili beans. Simmer over medium heat for 1/2 hour. If desired, garnish with shredded cheese and Fritos corn chips.

This chili, along with my Aunt Edna Kirse's sausage-bean chowder, was served at our family Christmas get-togethers when I was growing up.

Becky Jordan

Ann's Cheese Soup

1 1/2 qt. water
4 cubes chicken bouillon
2 1/2 c. diced potatoes
1 c. celery, chopped
1 c. onion, chopped
1 (18 oz.) bag frozen California mixed vegetables, cut smaller
2 cans cream of chicken soup
1 lb. Velveeta cheese

Boil the first 5 ingredients for 10 minutes. Add the frozen vegetables and boil for 10 minutes. Add the soup and warm through. Turn off stove and add the cheese.

Jo Durlam

Baked Potato Soup

6 lg. baked potatoes
2/3 c. oleo or butter
2/3 c. flour
6 c. milk
1/2 tsp. white pepper
4 green onion, chopped
Crumbled, crisp-cooked bacon
1 1/4 c. shredded sharp Cheddar cheese
1 (8 oz.) ctn. sour cream

Scoop out pulp from baked potatoes. Melt oleo over low heat; whisk in flour until smooth. Slowly whisk in milk. Cook over low heat until thick and bubbly, stirring constantly. Stir in potato pulp, pepper, 1/2 the onions, bacon and 1 cup cheese. Cook until heated through, stirring constantly. Stir in sour cream. Garnish with rest of onions, cheese and additional bacon, if desired.

Cherry R. Shogren

Baked Potato Soup

6 slices bacon
1 c. diced ham
2/3 c. margarine
2/3 c. flour
7 c. milk
4 lg. baked potatoes, peeled, cubed
4 green onions
1 1/4 c. shredded Cheddar cheese
1 c. sour cream
1 tsp. salt
1 tsp. ground black pepper

Place bacon in large, deep skillet. Cook over medium heat until browned. Drain, crumble and set aside. In stockpot, melt margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently. Reduce heat and simmer 10 minutes. Mix in bacon, ham, cheese, sour cream, salt and pepper. Continue cooking, stirring frequently, until cheese is melted.

Rod Bodholdt

Basque Chicken Stew

1 1/4 lb. boneless, skinless chicken, cut in 2" slices
1/4 tsp. salt
1/4 tsp. pepper
1 T. olive oil
1 med. onion, sliced
1 red pepper, cut in strips
1 tsp. minced garlic
1 (14 oz.) can tomatoes (drain & dice)
1 c. chicken broth
3/4 lb. red new potatoes, cut in wedges
1/4 tsp. thyme
1/2 tsp. savory
1/3 c. sliced sm. green olives

Season chicken and cook in oil over medium heat, 2 minutes per side. Add onion and pepper and cook 3 minutes. Add garlic and cook 30 seconds. Add all the other ingredients, except olives. Bring to a boil. Reduce heat. Cover and simmer for about 20 minutes. Remove from heat and stir in olives. Yield: 4 servings.

Fred Lewis

Beef Vegetable Barley Soup

1 lb. ground beef
1 med. turnip, chopped
2 crushed tomatoes
1 c. chopped onion
1 c. chopped celery
1/3 c. med. pearl barley
1 T. liquid beef stock base
1 T. sugar
2 tsp. onion salt
1 tsp. celery salt
1/2 tsp. dried basil
1/2 tsp. paprika
1/4 tsp. pepper
1/2 c. frozen peas (add just before serving)
8 c. beef stock
1 T. Kitchen Bouquet
1 pkg. beef gravy

In large kettle, brown beef. Combine remaining ingredients, except peas, with browned beef. Cover and simmer 1 hour. Add peas to kettle the last 5 minutes, or just before serving. Stir occasionally.

Note: Best if left to simmer for several hours to bring out the flavors. Served at Lunch Bunch.

Vivian Carter

Black Bean Soup

Canned black beans
1 can chicken broth
1 c. water
Green pepper
Red pepper
Carrot
Shallots
Garlic
Butter
Cilantro
Shredded sharp Cheddar cheese

Simmer beans, broth and water. Chop peppers, carrots, shallots and crush garlic. Sauté in butter until soft. Add vegetables to bean broth; continue simmering for 15 minutes. Serve with a little cheese and a little cilantro on top. Yield: 4 servings.

Variation: Cooked chicken could be added.

Note: This refrigerates well and the flavor improves after a day.

Pastor Chuck Kelsey

Chasen's Chili

1/2 lb. dry pinto beans
5 c. canned tomatoes
1 lb. green pepper, chopped
1 1/2 T. oil
1 1/2 lb. onions, chopped
2 cloves garlic, minced
1/2 c. chopped parsley
1 lb. ground lean pork
2 1/2 lb. ground beef
2 T. chili powder
2 T. salt, or to taste
1 tsp. pepper
1 1/2 tsp. ground cumin (opt.)

Wash the pinto beans and soak overnight. Simmer in the soaking water until tender. Add tomatoes and simmer 5 minutes. Sauté the peppers in oil for 5 minutes. Add onions and cook until tender, stirring often. Add garlic and parsley. Sauté pork and beef in butter for 15 minutes. Add meat to onion, tomato and pepper mixture; stir in the chili powder and cook for 10 minutes. Add beans and simmer, covered, for 1 hour. Uncover the pot and simmer another 30 minutes. Yield: 8 servings.

Jo Durlam

Cheddar Chowder

2 c. boiling water
2 c. cauliflower florets
1 c. diced potatoes
1/2 c. diced carrots
1/2 c. diced celery
1/2 c. diced onion
Salt & pepper
1/4 c. butter or margarine
1/4 c. flour
2 c. milk
2 c. (8 oz.) shredded sharp Cheddar cheese
1 c. cubed, cooked ham

In saucepan, combine water, vegetables, salt and pepper. Cover and simmer 10 minutes. Do not drain. In saucepan, melt butter. Stir in flour, then milk and heat to boiling. Continue simmering, stirring constantly until thickened. Add the two mixtures together and heat through. Add cheese, but do not boil.

Jo Durlam

Cheese Soup

9 c. water
8 chicken bouillon cubes
2 carrots, shredded
2 celery stalks, diced
2 c. ham
2 c. hash browns, frozen
1 lb. Velveeta cheese, cubed

Mix water and bouillon together, and heat until dissolved. Add carrots, celery, ham and hash browns. Simmer for 20 minutes. In a separate bowl, combine 1 cup flour and 1 stick margarine. Add this to the soup mixture and stir until blended. Add cubed Velveeta and stir to blend. Then add 2 teaspoons liquid smoke and 1 pint of half & half.

Kim Jordan

Chili

1 lg. can tomato soup
1 lb. browned hamburger
1 (15 oz.) can chili beans
1 can tomato soup
1 (15 oz.) can pork & beans

TO TASTE:
Chili powder
Onion, chopped
Salt
Celery, chopped
Green pepper, chopped
Pepper

Brown hamburger. Drain. Add vegetables, if desired. Let cook 5 to 10 minutes. In large pan, put juice and soup. Add beans, juice and all. Add meat. Stir in chili powder. Simmer to let flavors blend for 30 minutes.

I season the hamburger with celery, onion and garlic salt as I brown the meat.

Lucas Gehlsen

Cream of Broccoli Soup

2 c. chopped broccoli
2 c. boiling water
3 T. butter
1/4 c. flour
2 tsp. instant chicken bouillon granules
2 c. half & half or milk

In a large saucepan, cook broccoli in the boiling water, 8 minutes. Drain, but reserve the liquid. (Add additional water if needed so you have 1 1/2 cups liquid.) in a blender, combine the broccoli and the liquid. Blend at low speed and set aside. In your same saucepan, melt butter; stir in flour, bouillon and maybe a little pepper. Add cream or milk all at once. Cook until thickened. Stir in broccoli mixture. Heat through. Yield: 4 cups of soup.

Ruth Dunleavy

Cheesy Vegetable Soup

3 cans chicken broth
2 (16 oz.) bags frozen California vegetables
1 can Ro-Tel tomatoes with mild chilies
1 lb. light Velveeta cheese

Bring broth to a boil; add vegetables and bring to a boil again. Cook 10 minutes, until vegetables are tender. Add 1 can Ro-Tel tomatoes. Turn off heat and add 1 pound light Velveeta cheese, cut into chunks. Stir to mix in cheese.

Kim Jordan

Chicken-Rice Soup

1 whole or 2 breasts, chicken
3 cubes chicken bouillon
3 cloves garlic, minced
1 onion, diced
2 stalks celery, chopped
3 carrots, chopped
1 head cauliflower
1 c. rice
1 1/2 c. cubed Velveeta cheese

Cook chicken in 3 quarts of water. Remove and bone chicken; set aside. To the water used to cook chicken, add bouillon, garlic, onion, carrots, celery, and cauliflower. Cook until tender. Mash cauliflower against side of pan. Add rice and cook 20 to 25 minutes. Return boned chicken and add cheese. Turn off heat, stir and let stand 10 minutes before serving.

Karen Osenbaugh

Easy Shrimp Gumbo

1 c. chopped celery
1 c. chopped onion
1/2 c. diced green pepper
2 cloves garlic, minced
3 c. chicken broth
2 c. crushed tomatoes (28 oz. can is okay)
1/4 c. fresh parsley
1/2 tsp. black pepper
1/8 to 1/4 tsp. red cayenne pepper
1 bay leaf
1 (10 oz.) pkg. frozen okra, thawed
2 lb. med. shrimp, cooked
1 T. cornstarch

Cook the celery, onion, green pepper and garlic in a "Pammed" soup pot for 3 to 5 minutes. Stir in 2 3/4 cups broth, tomatoes and seasonings, and bring to boil. Add okra and reduce heat. Cook for 5 minutes. Stir in shrimp and simmer for 2 to 3 minutes. Mix 1/4 cup broth and cornstarch, and stir into soup. Cook 5 minutes more. Remove bay leaf and serve.

Fred Lewis

Edna's Sausage-Bean Chowder

1 lb. bulk sausage
2 (No. 2) cans Northern beans, drained
1 (15 oz.) can chopped tomatoes
1 qt. water
1 onion, chopped
1 1/2 tsp. garlic salt
1/2 tsp. thyme
1/2 tsp. oregano
Pepper, to taste
1/2 green pepper, diced
1 c. diced potato

In Dutch oven, cook sausage until it is no longer pink; drain fat. Combine with all other ingredients, except green pepper and potato; simmer 1 hour. Add green pepper and potato; simmer 20 minutes longer.

Becky Jordan

French Market Soup

16 oz. soup bean mixture
2 qt. cold water
Ham hocks
1 onion, chopped
1 lg. can tomatoes, including liquid
1 clove garlic, minced
Salt, to taste

Wash beans and soak overnight. Drain. Combine beans and remaining ingredients in medium soup kettle. Simmer, covered, 6 to 8 hours. Remove ham hocks; chop meat and return meat to soup. Yield: 6 to 8 servings.

Neala L. Benson

Live each day carefully and tomorrow will take care of itself.

French Onion Soup with Caramelized Onions

4 lg. onions, Vidalia are best
2 T. olive oil
2 (14 1/2 oz.) cans beef broth
1 (14 1/2 oz.) can chicken broth
1/4 c. dry sherry
1 T. Worcestershire sauce
1/2 tsp. bottled, minced garlic
1/4 tsp. dry thyme
2 c. caramelized onions, with juice
4 deli slices Swiss cheese
Croutons
Parmesan cheese

Caramelize onions. The night before peel and slice onions. Place in slow-cooker; drizzle the olive oil over the slices. Cover and cook on high for 8 to 10 hours. They will have a deep brown color.

Next day, place broiler rack 6 inches from heat; turn on heat. Pour broth into a 4 1/2-quart soup pot over high heat. Add sherry, Worcestershire sauce, garlic and thyme. Stir well and bring to a boil. When broth boils, add onions and cover. Lower heat to medium and cook for 1 minute. Remove from heat. Divide the soup among 4 oven-proof bowls. Place on cookie sheet. Sprinkle with croutons; lay cheese slice on top. Sprinkle with Parmesan cheese. Place under broiler for 1 minute, or until cheese melts. Serve at once. Yield: 4 servings.

Good with sourdough bread.

Mary Anne Silence

Jane's Chili

1 lb. ground beef
1 med. onion
1 can diced tomatoes
2 cans chili beans or kidney beans
2 cans condensed tomato soup

Brown beef and chopped onion. You may need a little oil or oleo. Next add the beans, tomato soup and tomatoes; cook a few minutes. Mix into a paste: 1 tablespoon flour, 1 teaspoon salt, 1 tablespoon chili powder and 3 tablespoons water; add. Cook over low heat, stirring often for 30 to 40 minutes. This takes a pretty big pot. Yield: 8 servings.

Note: Vary the chili powder according to taste.

Jane Simon

Hamburger Soup

2 lb. hamburger
1 sm. head cabbage
5 potatoes, cubed
4 to 5 carrots, chopped
3 stalks celery, chopped
1 onion, diced
3 cubes beef bouillon
1 can tomato soup
1 can cream of mushroom soup
1/2 tsp. cinnamon
Salt & pepper, to taste
3 qt. water

Brown hamburger with onion. Add water, bouillon and soups. Stir in vegetables and spices. Cook on low for 1 1/2 to 2 hours.

Karen Osenbaugh

Hamburger Soup

2 lb. hamburger
1 c. chopped onion
1 c. diced potato
1 c. diced carrots
1 c. shredded cabbage (opt.)
1 c. diced celery
1/4 c. raw rice (opt.)
3 c. tomato juice
Salt & pepper, to taste
3 c. hot water

Brown hamburger and onion; drain. Mix potatoes, carrots, celery and rice. Cook in water. Add hamburger, tomato juice, salt and pepper. Simmer 1 hour. Yield: 8 servings.

Serve with fresh rolls.

Maxine Thomason

Hamburger Vegetable Soup

1 lb. hamburger
1 chopped green pepper
1 (16 oz.) can tomatoes
1 T. salt
8 c. water
1 chopped onion
1/2 c. chopped carrots
1/4 c. barley
1/4 tsp. pepper
1/3 c. chopped celery

Brown hamburger and onion, and drain. Add remaining ingredients and simmer 1 1/2 hours.

Variation: You may add green beans and potatoes, chopped, if desired.

Jane Simon

Lemon Asparagus Soup

1 med. onion, chopped
1/2 c. chopped celery
1/4 c. butter or margarine
2 T. cornstarch
1 c. water
2 chicken bouillon cubes
3/4 lb. fresh asparagus, cut in 1" pieces
2 c. milk
1/4 to 1/2 tsp. grated lemon peel
1/8 tsp. ground nutmeg (opt.)

In a 2-quart saucepan, sauté onion and celery in butter until tender. Dissolve cornstarch in water; add to the saucepan with bouillon. Bring to a boil over medium heat; cook and stir for 2 minutes. Add asparagus. Reduce heat; cover and simmer until asparagus is crisp-tender, about 3 to 4 minutes. Stir in milk, lemon peel and nutmeg. Cover and simmer for 25 minutes, stirring occasionally.

Jo Durlam

Minestrone Soup

1 lb. ground beef
1 sm. onion, chopped
1 lg. celery stalk, sliced
1/4 sm. head cabbage, thinly sliced
1 (14 1/2 to 16 oz.) can tomatoes
1 (10 1/2 oz.) can garbanzo beans
1 (7 oz.) can corn
1 med.-size zucchini, sliced
3/4 c. med.-size shell macaroni
1 1/2 tsp. beef-flavored bouillon
1/2 tsp. basil leaves
2 1/2 c. water

In Dutch oven or large saucepan over high heat, cook ground beef, onion, celery and cabbage, stirring carefully so meat stays in chunks until all pan juices evaporate and meat and vegetables are lightly browned, about 10 minutes. Add tomatoes, garbanzo beans, corn (all with their liquid), zucchini, macaroni, bouillon, basil leaves and water. Heat to boiling. Reduce heat to low; cover and simmer 8 to 10 minutes, or until macaroni and vegetables are tender.

Jo Durlam

Mexican Spinach-Spaghetti Soup

Onion
Garlic
Tomatoes, fresh, canned or sauce
Black pepper
Spaghetti or macaroni
Spinach
2 (1/2"-thick) slices Velveeta cheese

Heat leftover pasta with canned spinach and half as much tomatoes as spinach. Use just a little onion or onion powder and garlic or garlic powder to season.

To serve, put a slice of cheese in soup bowl. Make a nest of pasta for spinach. Put tomatoes around spinach.

Note: Use a 7 3/4-ounce can spinach for 2 people, and a 15-ounce can for 4 people.

Kay Wall

Mom Vallery's Potato Soup

5 med. potatoes, peeled & diced
1 lg. onion, chopped
1 c. shredded cabbage
4 or 5 slices bacon
1 1/2 c. diced ham
1 1/2 c. noodles
2 qt. milk
1/2 c. American cheese, diced

Add water to diced potatoes and chopped onion to cover. Cook until half-done. Add shredded cabbage, diced ham and crumbled bacon. About 10 minutes before vegetables are tender, add noodles and cook until tender. Add 2 quarts of milk and American cheese (diced). Cook on low heat so milk doesn't scorch. Can add salt and pepper to taste

Larry Vallery

Nacho Potato Soup

1 can Ro-Tel tomatoes
1 box scalloped potatoes, any brand
1 can whole kernel corn, drained
2 c. water
2 c. Velveeta cheese, cut up in cubes
2 c. milk, or to your desired consistency

Place first 4 ingredients in a Dutch oven over medium-high heat. Bring to a boil. Add cheese and milk. Cover and cook on stove-top on simmer until cheese is melted, about 15 to 30 minutes. Serve.

Quick and easy. Even kids can make this one.

Janann King

New England Fish Chowder

1 slice bacon, diced
1 med. onion, finely diced
2 stalks celery, diced
1 tsp. dried savory, or thyme
2 bay leaves
1/4 c. bottled clam juice
2 c. water
3 med. potatoes, diced
1 c. frozen corn, thawed
1/2 tsp. salt
1/2 tsp. pepper
1 lb. fish, diced
1/2 c. table cream (half & half), or 1/4 c. whipping cream + 1/4 c. 1% milk

In a heavy-bottomed soup pot or 5-quart Dutch oven, brown bacon over medium heat. Add onions and celery to the fat and sauté until tender. Add the savory (or thyme), bay leaves, clam juice, water, potatoes, corn, salt and pepper, and bring mixture to a boil. Lower to a simmer; cover and cook 40 minutes, or until tender.

Add fish and cream; stir well to blend the cream and serve immediately. The fish will cook in less time than it takes to get a bowl and spoon.

Any salt-water or fresh-water fish will do for this chowder.

Brent Pearce

Nacho Potato Soup

1 (5 1/4 oz.)pkg. au gratin potatoes
1 (11 oz.) can whole kernel corn, drained
1 (10 oz.) can diced tomatoes & green chilies, undrained
2 c. water
2 c. milk
2 c. cubed process American cheese

In a 3-quart saucepan, combine the contents of the potato package, corn, tomatoes and water; mix well. Bring to a boil. Reduce heat; cover and simmer for 15 minutes, or until potatoes are tender. Add milk and cheese; cook and stir until the cheese is melted.

Julie Sankey

Onion-Swiss Cheese Soup

1 lg. onion, chopped fine
2 T. butter
2 T. flour
1 c. beef broth (seasoned beef broth is good)
2 c. milk
Salt & pepper, to taste
1 c. grated Swiss cheese

Sauté onion in butter and then slowly stir in flour. Add beef broth and stir until mixture thickens. Add milk, salt and pepper. Simmer about 15 minutes (do not boil). Remove from heat and add cheese, letting it melt into soup. Serve immediately. Yield: 4 servings.

Fred Lewis

Potato Soup

3 med.-size potatoes, diced in small pieces
1/4 c. chopped carrots
1 T. chopped celery
1 T. dry minced onion
1 chicken bouillon cube
1/2 tsp. parsley flakes
2 1/2 c. water
4 T. margarine
4 T. flour
1 1/2 c. milk
1 can Carnation evaporated milk
1 1/2 tsp. salt

Chop the carrots and celery in a food processor if you have one. Add the water to the first 6 ingredients. Boil until vegetables are tender. The water is used in the soup, so do not drain the vegetables.

Melt margarine and mix in flour. Add milk and Carnation all at once. Add salt. Keep stirring constantly, until it is heated thoroughly. Add the vegetable mixture (including the water) and simmer until thickened. Yield: 4 servings.

May be served with grated American cheese and cooked bacon pieces.

Juanita Dunn

Potato Cheese Soup

1/2 c. thinly-sliced onions
4 c. butter
c. thinly-sliced potatoes
c. chicken broth
c. Cheddar cheese, grated or cubed
1 tsp. salt
Dash of pepper
2 1/2 c. milk
1 chicken bouillon cube

Sauté onions in butter until tender. Add potatoes, 1 cup chicken broth, salt nd pepper. Cover and simmer until potatoes are tender, about 20 minutes. reak up potatoes into small chunks. Add remaining cup of chicken broth, ilk, bouillon cube and cheese pieces. Heat and stir until cheese is nearly elted. Yield: 7 to 8 cups, or 6 to 7 servings.

Note: Cheddar cheese will not melt completely, use either Colby or merican to completely melt.

Virginia Helland

Shrimp Florentine

1/2 c. butter
1/2 c. flour
3 (16 oz.) ctn. half & half
2 T. onion, minced
3 cans mini cocktail shrimp
3/4 tsp. salt
1/2 tsp. pepper
2 T. Worcestershire sauce
1 (10 oz.) pkg. chopped spinach, thoroughly drained
Slivered almonds, toasted

Melt butter over low heat and add flour. Slowly stir in half & half. Add salt, pepper and Worcestershire sauce. Add onion, spinach and shrimp. Allow to simmer a bit before serving. Garnish with toasted, slivered almonds.

Fred Lewis

Patience - the ability to let your light shine after your fuse is blown.

Taco Soup

2 lb. lean ground beef
1 sm. onion, chopped
1 can Ro-Tel diced tomatoes
1 can stewed tomatoes
3 to 4 c. water
1 can chili with beans
1 pkg. taco seasoning
1/2 tsp. garlic salt
1 (16 oz.) ctn. sour cream
1 lb. Velveeta cheese, chunked
Taco or corn chips (Fritos)

Brown ground beef and onion. Drain. Add Ro-Tel, stewed tomatoes, water, chili with beans, taco seasoning, garlic salt and sour cream. Simmer 1 to 2 hours on low. Add 1 pound Velveeta cheese, chunked. Simmer until melted. Serve with taco or corn chips (Fritos).

Note: Fresh tomatoes, peeled and cooked down may be used in place of stewed tomatoes.

Jane Jorgensen

Taco Soup

1 lb. ground beef
1 lg. onion, chopped
1 (30 oz.) can chili beans, undrained
1 (15 oz.) can tomato sauce
1 (14 1/2 oz.) can diced tomatoes, undrained
1 (1 1/4 oz.) env. taco seasoning mix
1 1/2 c. water
1 (4.5 oz.) can chopped green chilies (opt.)
1 (1 oz.) env. ranch-style dressing mix (opt.)

OPTIONAL TOPPINGS:
Corn chips
Shredded lettuce
Chopped tomatoes
Sour cream
Shredded Cheddar cheese

Cook beef and onions in a Dutch oven over medium-high heat until meat is browned and onions are tender. Stir until meat crumbles; drain. Stir beans and all other ingredients, except toppings, into beef mixture. Bring to a boil. Reduce heat and simmer, uncovered, 15 to 30 minutes. Spoon into bowls and top with desired toppings. Yield: 3 1/2 quarts.

Great on a cold winter night to warm up.

Janann King

Taco Soup

1 lb. lean ground beef, cooked
1 onion, chopped
1 (15 oz.) can pinto beans
1 (15 oz.) can chili beans
1 (15 oz.) can corn, undrained
1 (15 oz.) can kidney beans
1 (10 oz.) can Ro-Tel tomatoes
1 c. water
1 pkg. dry taco seasoning
1 pkg. dry Hidden Valley mix

Mix all ingredients together in large pan. Simmer 30 minutes. Weight Watchers: 1 cup = 3 points.

Kim Jordan

Tuna-Corn Chowder

1 lg. can tuna fish, packed in oil
1 lg. onion, sliced
1 can corn niblets
2 c. diced potatoes
3 c. milk
1 tsp. salt
2 T. chopped parsley
1/4 tsp. Tabasco sauce

Drain tuna. Reserve oil. Add onion to tuna oil in large saucepan and cook until tender, but do not brown. Drain corn and add corn liquid to the saucepan. Bring to a boil and add potatoes. Cover and simmer for 10 minutes. Add corn, milk and tuna and mix well. Season to taste with salt. Heat thoroughly. Add parsley and Tabasco. Yield: 4 to 6 servings.

Dali Meyers

Steak Soup

1 stick butter or oleo
1 1/2 c. flour
8 c. water
1 to 1 1/2 lb. hamburger
1 c. chopped onion
1 c. chopped celery
1 c. chopped carrots
2 pkg. frozen mixed vegetables
1 (14.5 oz.) can tomatoes
Salt & pepper
Bottle of BV

In large pan, melt butter; add flour to make paste. Slowly add water. Cook to make sauce. In skillet, brown hamburger. Drain and add to sauce. Add rest of ingredients and simmer for 5 hours.

Jo Durlam

Vegetarian Microwave Chili

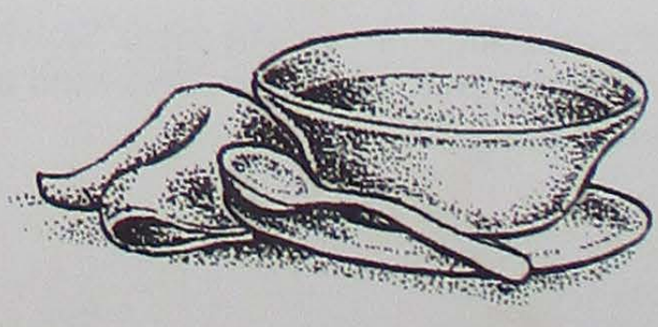
1/2 c. celery, chopped
1/2 c. onion, chopped
1/4 c. green bell pepper, chopped
1 T. chili powder
1 tsp. salt
1/4 c. crushed red pepper flakes
1/8 tsp. freshly-ground black pepper
1 (15 1/2 oz.) can mild chili beans in sauce, undrained
1 (15 oz.) can Great Northern beans, drained
1 (15 oz.) can chickpeas (garbanzo beans), drained
2 (15 oz.) cans diced tomatoes, undrained

In a 2-quart casserole, combine celery, onions and green pepper. Cover with lid or vented plastic wrap. Cook on HIGH for 3 to 4 minutes, or until vegetables are tender. Add chili powder, salt, red pepper flakes and black pepper to vegetables; mix well. Stir in chili beans with sauce, Great Northern beans, chickpeas and tomatoes.

Continue cooking on HIGH for 16 to 17 minutes, or until heated thoroughly; stir once during cooking. Stir before serving. Yield: 2 quarts.

From our Chili Cook-Off for benefit of Merida English Library, Merida, Yucatan.

Paulie Williams,
Lee Fields



Vegetable Beef Soup

2 lb. chuck roast, or a good grade of meat
1 lg. onion, cut into chunks
1/2 stalk celery, cut in chunks
1/2 T. peppercorns
2 lg. bay leaves
1 bunch parsley (put in whole bunch)
1 bunch fresh thyme (if no fresh, about 1 T. grated; no ground -- opt.)
1 T. salt
4 lg. potatoes, peeled, cut into bite-size pieces
5 lg. carrots, cut into bite-size pieces
1 (15 oz.) can whole kernel corn

Put in large kettle the meat and about 3 1/2 quarts cold water. Put in next 7 ingredients; bring to boil, then reduce heat to simmer and cover with lid. Simmer for about 2 1/2 hours. Take out meat and cut in bite-size pieces, then take out next 6 ingredients and put in strainer and push with spoon to get out the juices. Put the juices into the pot (discard the ingredients). Skim off fat.

Return to stove; taste to see if it needs any salt or pepper. Then add potatoes, carrots and corn, and bring to boil for about 10 minutes, or until potatoes are tender. Turn off heat and serve. Yield: 4 good-size bowls, with a little extra for tomorrow.

Note: You can add other vegetables if you wish.

Enjoy! A good, hearty vegetable beef soup like your grandmother made from scratch. Very good.

Helen B. Gjerde

White Chili

3 (15 oz.) cans Great Northern or pinto or cannelloni beans
2 1/2 c. chopped, cooked chicken
1 c. chopped onion
1 1/2 c. chopped red, green and/or yellow sweet peppers
2 jalapeño chili peppers, stemmed & chopped
2 cloves minced garlic
2 tsp. ground cumin
1/2 tsp. salt
1/2 tsp. dried oregano, crushed
3 1/2 c. chicken broth
Shredded Monterey-Jack cheese
Tortilla chips

In crock-pot, combine beans, chicken, onion, sweet peppers, jalapeño peppers, garlic, cumin, salt and oregano. Stir in chicken broth. Cover and cook on low heat for 8 to 10 hours, or on high heat for 4 to 5 hours. Ladle into soup bowls. Top each bowl with cheese or chips if desired.

Fern Fincham

Wisconsin Beer-Cheese Soup

1 1/2 c. sm. broccoli flowerets
3/4 c. shredded carrot
3/4 c. chicken broth
1/4 c. chopped onion
1/4 c. margarine or butter
1/4 c. all-purpose flour
1/2 tsp. dry mustard
1/4 tsp. pepper
2 c. milk
1 (3 oz.) pkg. cream cheese, cut into cubes
8 oz. fully-cooked Polish sausage, cut in thin slices
1 1/2 c. shredded sharp Cheddar cheese
3/4 c. beer

In medium saucepan, combine broccoli, carrots, chicken broth and onion. Bring to boiling. Reduce heat and simmer, covered, for 8 to 10 minutes. Do not drain; set aside.

Meanwhile, in large saucepan, melt margarine or butter. Stir in flour, dry mustard and pepper. Add milk all at once. Cook and stir until thick and bubbly. Cook and stir 1 minute more. In a mixing bowl, stir about 1/2 cup of hot milk mixture into the cream cheese. Stir until well combined. Stir cream cheese mixture into remaining milk mixture in saucepan. Stir sausage, Cheddar cheese and beer into thickened mixture. Cook and stir over low heat until cheese melts and sausage is heated through. Stir in undrained vegetables; heat through. Ladle into soup bowls. Yield: 4 servings.

Karen Mannes

Sauces

Barbeque Sauce

1 c. catsup
2 T. brown sugar
3 T. Worcestershire sauce
1/4 c. lemon juice

Combine and store in refrigerator.

I keep a double batch of this stored in refrigerator. Is good for all meats for baking or grilling. Also use on leftover roasts and such for barbeque sandwiches.

Jan Bortz

Burgundy Poppy Seed Dressing

1 1/2 c. sugar
2 tsp. salt
1 sm. red onion, chopped
3 T. poppy seed
2 tsp. dry mustard
2/3 c. vinegar
2 c. vegetable oil

Put all ingredients in blender, except poppy seeds. Blend well for 1 minute. Add poppy seeds. Blend a few seconds and refrigerate.

Good for vegetable-lettuce salad and fruit as a topping.

Fred Lewis

California Marinade

1 c. salad oil
3/4 c. soy sauce
1/2 c. lemon juice
1/4 c. Worcestershire sauce
1/4 c. prepared mustard
1 T. cracked pepper
2 cloves garlic, minced

Combine and mix well. Makes large recipe.

Pour over meat, use enough to cover and save remaining marinade in refrigerator.

Good on pork, beef and chicken.

Teri Elliott

Carlson's Simple Coleslaw Dressing

1 c. sugar
1/2 c. vinegar
1 c. salad oil
1 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed
2 T. diced onion

Beat together all the ingredients until creamy. Yield: 1 pint, plus extra.

Refrigerate; keeps very well. Shake to use. Oh, so good!

Fred Lewis

Coleslaw Dressing

1 c. oil
1 tsp. salt
1 c. sugar
1 tsp. dry mustard
1/2 c. vinegar
1 tsp. celery seed
1 onion, chopped fine

Blend oil, salt, sugar and dry mustard together. Slowly add the vinegar, celery seed and onion. Store in refrigerator.

Served in Kalona, Iowa, on their tour.

Mary Anne Silence

Helen Mott's Coleslaw Dressing

1 1/2 c. sugar
2 tsp. dry mustard
2 tsp. salt
3 T. grated onion
2/3 c. vinegar
1 c. salad oil
2 c. mayonnaise
3 tsp. poppy seeds

Blend in blender the mayonnaise, sugar, dry mustard, salt, grated onion and vinegar. Slowly add salad oil. Stir in poppy seeds. Keeps well in refrigerator. Yield: 1 quart, plus.

Add dressing to grated cabbage.

Karen Mannes

Interesting Roquefort Dressing

1 pt. Miracle Whip
1 tsp. Worcestershire sauce
2 T. French dressing
1 tsp. garlic salt
1 heaping T. grated Parmesan cheese
1 T. onion, finely grated
3 oz. grated Roquefort cheese, not crumbled

Mix all, adding the Roquefort cheese last. Keeps 2 weeks.

Fred Lewis

Potato Salad Dressing

1 c. sugar
1 c. distilled vinegar
4 eggs
1 tsp. salt
Chopped onion, to taste
2 T. prepared mustard
1 c. canned milk
1 c. sour cream
Celery seed
Parsley

Mix sugar, vinegar, eggs and salt in saucepan, stirring constantly over medium heat until thickened. Remove from heat immediately. Add mustard, milk and sour cream.

Makes enough dressing for large mixing bowl of diced potatoes, 8 to 10 hard-boiled eggs, celery seed, onion and parsley.

Susan Simpson

Sweet French Dressing

1/2 c. salad oil
1/4 c. vinegar
1/3 c. catsup
Juice of 1 lemon, or 2 1/2 T. real lemon
1 sm. onion
2/3 c. sugar, or less, to taste
1/2 tsp. salt
1 tsp. paprika
1 tsp. garlic powder
Basil leaves

Combine in blender and blend well. Store in refrigerator.

Jan Bortz

Heaven's Grocery Store

I was walking down life's highway a long time ago,
One day I saw a sign that read "Heaven's Grocery Store."
As I got a little closer, the door came open wide.
And when I came to myself, I was standing there inside.

I saw a host of angels, they were standing everywhere,
One handed me a basket and said, "My child, shop with care."
Everything a Christian needed was in that grocery store,
And all you couldn't carry, you could come back for more.

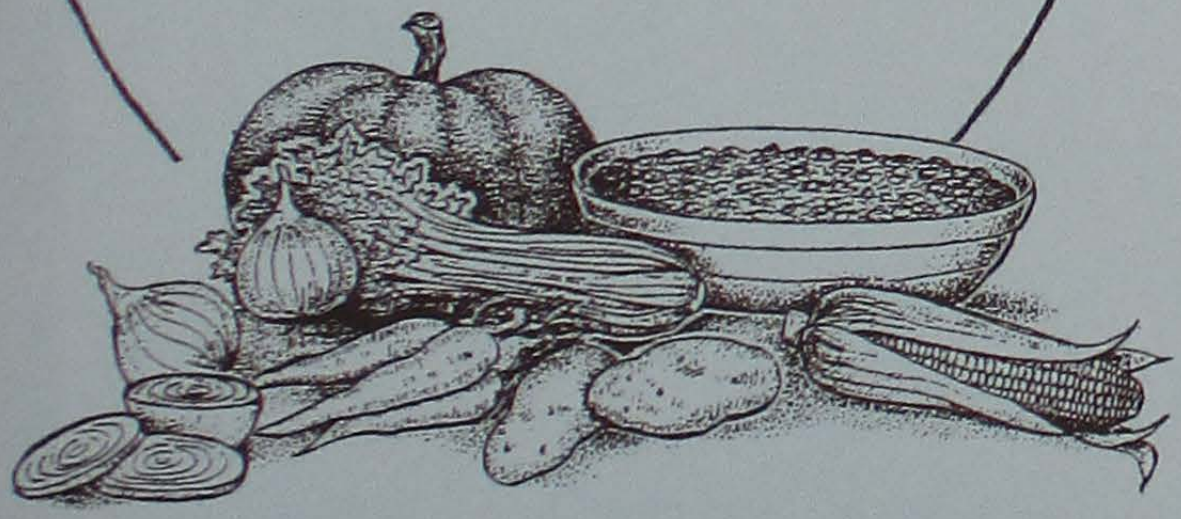
First, I got some patience, love was in the same row,
Further down was understanding, you need that whereever you go.
I got a box or two of wisdom and a bag or two of faith,
I just couldn't miss the Holy Ghost, for it was all over the place.

I stopped to get some strength and courage, to help me run the race.
By then my basket was getting full, but I remembered I needed some grace.
I didn't forget salvation, for salvation, that was free,
So I tried to get enough of that to save both you and me.
Then I started up to the counter to pay my grocery bill,
For I thought I had everything to do my Master's will.

As I went up the aisle, I saw prayer and I just had to put that in,
For I knew when I stepped outside, I would run right into sin.
Peace and joy were all plentiful, they were on the last shelf,
Song and praises were hanging near, so I just helped myself.

Then I said to the angel, "Now how much do I owe?"
He just smiled and said, "Just take them everywhere you go."
Again, I smiled at him and said, "How much do I owe?"
He smiled again and said, "My child, Jesus paid your bill a long time ago."

Vegetables
&
Sides



Fruits and Vegetables

Berries will keep several days if stored, unwashed, in a colander in the refrigerator.

To freeze berries without having them turn to mush, place them on a cookie sheet, freeze, and then pack the berries in airtight containers. Return them to the freezer.

If you have too much fruit to process for jelly at one time, cook and strain the juice and freeze it until you have time to make the jelly.

Mash overripe bananas or push them through a sieve, add a little lemon juice to keep them from turning brown, and freeze. Thaw for use in cakes or breads.

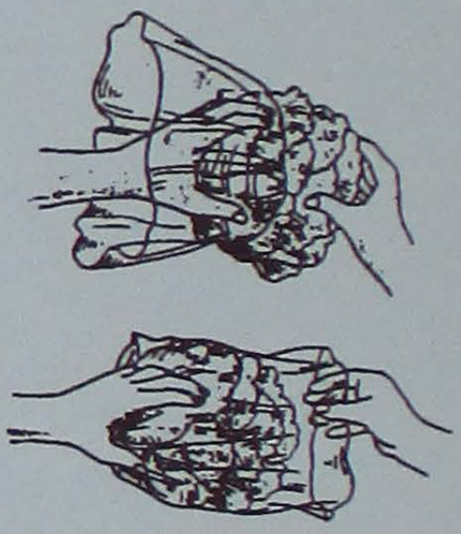
When you chop onions and green peppers, make several cups more then you need. Freeze the vegetables in plastic bags for use in soups, sauces, and casseroles.

To keep asparagus fresh for a day or more, cut a small amount off the bottom of each stalk. Stand the stalks upright in a container in a small amount of water. Cover with a plastic bag and refrigerate.

Before you store beets, carrots, turnips, and other root vegetables, cut off their leafy green tops to prevent the tops from extracting nutrients from the roots.

To store watercress, wash it, then stand it upright in an inch of cold water in a glass. Cover the glass and watercress with a plastic bag and refrigerate.
If the watercress was fresh when bought, it should keep for about a week. Store parsley, basil, dill and coriander this way too.

If you have trouble getting a head of lettuce or some other vegetable into a plastic bag, place your hand in the bag, grasp the lettuce through the bag, then pull the bag over the lettuce.



To prevent pimientos from spoiling once you have opened the jar, cover the remaining pimientos with vineger and store them in the refrigerator.

Save any leftover vegetables as well as the cooking water from these vegetables and add it to a container in your freezer. When the container is full, use the contents for making nutritious soups. Or try feezing the vegetables and water separately, and use the water in place of chicken or beef broth in recipes.

Vegetables & Sides

Vegetables

Apricot-Sweet Potato Bake

1 can sweet potatoes, or 1 lb. fresh
3/4 c. brown sugar
1 1/2 T. cornstarch
1/8 tsp. cinnamon
1 c. apricot juice
1 tsp. orange peel
1 (1 lb.) can apricot halves
2 T. butter
1/2 c. pecan halves

Place sweet potatoes, apricots and pecans in a 7x11-inch glass pan; dot with butter. Combine apricot juice with remaining ingredients and pour over sweet potatoes. Bake at 375˚ for 25 minutes.

Margaret Routh

Asparagus Dish

2 cans asparagus tips
4 sliced hard-boiled eggs
1 (15 oz.) jar Cheez Whiz
6 T. flour
1 c. milk

Make cheese sauce by combining the jar of Cheez Whiz, flour, 1/2 can asparagus juice and milk. Place layers of asparagus, eggs and sauce in a buttered 2-quart casserole dish. Bake at 375˚ for 30 minutes. Yield: 8 servings.

Note: If sauce is not thick, add more flour to thicken.

Kim Stephens

Baked Beans

2 c. dry navy beans
2 tsp. salt
2 c. sugar
1/4 lb. bacon, cut in pieces

Place beans into a 2-quart saucepan. Cover with water and soak overnight. Simmer 1 hour. Beans are done when skin begins to peel away from bean. Pour into bean pot; add sugar, salt and bacon. Mix. Bake, covered, at 375˚ for 1 hour, covered with water. Reduce to 250˚ and bake for 6 to 8 hours.

Note: When I forget to soak dry beans, I substitute dry beans and salt with a 48-ounce jar of precooked beans and eliminate the salt. No one can tell the difference.

Lucille Kilmer

Broccoli-Almond Casserole

2 (10 oz.) pkg. frozen chopped broccoli
1/4 c. chopped onion
1/4 c. butter
2 T. flour
1/2 c. milk
1 (8 oz.) jar cheese spread (Cheez Whiz)
1/4 tsp. salt
1/8 tsp. pepper
2 eggs, well beaten
1/2 c. bread crumbs
2 T. melted butter
1/4 c. slivered almonds

Cook broccoli in salted water; drain thoroughly. Cook onion in the 1/4 cup of butter until soft. Blend in flour, then milk. Cook, stirring constantly, until thickened. Stir in cheese spread, salt and pepper until thoroughly blended. Remove from heat. Add cheese mixture to eggs, stirring constantly. Stir in broccoli. Put into a 1 1/2-quart casserole dish; top with buttered crumbs. Add almonds. Bake at 325˚ for 40 to 45 minutes, until a knife comes out clean.

Ginny LaVelle

Brussels Sprouts and Carrots with Almonds

1 T. margarine
1 1/2 c. julienne-cut carrots
3 c. trimmed Brussels sprouts, quartered
2 T. minced fresh parsley
1 T. almonds, toasted
1 tsp. brown sugar
1/4 tsp. salt
1/8 tsp. pepper

Melt butter or margarine in a large, nonstick skillet over medium-high heat. Add carrots and sauté for 4 minutes. Reduce heat to medium. Add Brussels sprouts and sauté 5 minutes, or until crisp- tender. Add parsley and remaining ingredients. Cook 30 seconds, or until sugar melts, stirring constantly. Yield: 4 (3/4-cup) servings.

Karen Mannes

Calico Beans

1/4 lb. bacon
1/4 c. onion
1/2 c. catsup
1 tsp. dry mustard
1 lg. can pork & beans
1 med. can kidney beans
1 med. can large lima beans
1 lb. (or more) ground beef
1/2 c. brown sugar
2 T. vinegar
1 tsp. salt

Cut bacon in pieces and brown. Brown beef and onion; drain off grease. Don't drain any of the beans. Put into a casserole and bake, uncovered, slowly, at 300˚ for 1 1/2 hours or longer.

Helen Bradshaw

Calico Beans

1/2 lb. ground beef
1/2 lb. chopped bacon
1 (15 oz.) can Northern beans
1 (15 oz.) can lima beans
1 T. prepared mustard
3/4 c. brown sugar
1/2 to 3/4 c. chopped onion
1 (15 oz.) can kidney beans
1 (15 oz.) can pork & beans
1/2 c. ketchup
1 T. vinegar

Brown the ground meat, bacon and onions; drain, if necessary. Mix beans together. Stir in ketchup, mustard, vinegar and sugar. Bake at 350˚ for 40 minutes.

Susan Simpson

California Rice and Chilies

3 c. cooked rice (not instant)
1/4 c. butter
1 c. chopped onion
2 c. sour cream
1 (4 oz.) can chopped green chilies
1/2 tsp. salt
1 c. cottage cheese
2 c. shredded Cheddar cheese

Brown onion in butter until transparent. Add cooked rice, sour cream, green chilies and salt. Grease a 2-quart casserole or baking dish. Layer 1/2 the rice mixture, 1/2 the cottage cheese and 1/2 the shredded cheese. Repeat layers. Bake at 375° for 30 to 40 minutes. Yield: 6 to 8 servings.

Note: Can be made ahead and frozen.

Gayle Huey

Cheese-Broccoli Strata

8 slices day-old bread
1/2 lb. sliced American-Cheddar cheese
1 (10 oz.) pkg. frozen broccoli, thawed & drained
4 eggs
2 c. milk
1 tsp. salt
1/8 tsp. pepper
1 tsp. instant minced onion
1/2 tsp. dry mustard

Remove crusts from bread and cut each slice diagonally. Arrange 4 slices in a 10x10x2-inch baking dish. Cover bread with one layer of cheese. Spread broccoli over this layer and cover with remaining cheese and bread. Beat eggs until foamy; beat in remaining ingredients. Pour over bread in baking dish; refrigerate 1 hour. Bake at 325° for about 50 minutes, or until puffed and golden brown. Serve at once. Yield: 4 to 6 servings.

Note: I have used fresh broccoli instead of frozen, and have not pre-cooked it at all.

Jo Durlam

The secret of happy living is not to do what you like, but to like what you do.

Cheese Potatoes

1/2 c. melted margarine
2 lb. hash brown potatoes, thawed
1/2 c. chopped onion
2 c. grated Cheddar cheese
1 tsp. salt (opt.)
1/4 tsp. pepper
1 (8 oz.) ctn. sour cream
2 cans cream of chicken soup

TOPPING:
1/4 c. melted margarine
2 c. crushed corn flakes

In a large bowl, mix all ingredients (except topping); place in a greased 9x13-inch pan.

Topping: Combine ingredients; put on top of potato mixture.

Bake at 350° for 50 minutes. Yield: 12 servings.

Cheese potatoes are great to take to potlucks. It always disappears fast. We also have this at Thanksgiving, especially when my brother is home (he is in the Marines, stationed in CA).

Dana Schmitt

Cheesy Potato Bake

4 lg. potatoes
1/4 c. margarine or butter
2 T. onion, chopped
1 tsp. salt
1/2 tsp. ground thyme
1/8 tsp. pepper
1 c. shredded Co-Jack cheese

Slice potatoes (can be peeled, if desired) and put into a 2-quart baking dish sprayed with cooking spray. In a small saucepan, heat butter or margarine, onion, salt, thyme and pepper. Cook until onion is slightly cooked, about 10 minutes. Drizzle over sliced potatoes. Microwave on HIGH for 10 minutes. Cover with foil and bake at 425° for 20 to 25 minutes. Uncover and sprinkle with cheese. Return to oven, uncovered, until cheese melts.

Susan Campbell

There is no scale or chart on earth to measure what a true friend is worth.

Company Potatoes

9 med. potatoes
1 stick oleo, melted
1 sm. can Parmesan cheese
Paprika
1 c. half & half
1/4 c. grated Cheddar cheese
1 sm. onion, grated

Cook potatoes with skins on until done. (May peel the potatoes, if desired. I use red potatoes and leave skin on.) Cool. Grate or shred potatoes and onion directly into a 9x13-inch pan. Pour half & half over potatoes; pour melted butter over top. Sprinkle Parmesan over top, then sprinkle the Cheddar cheese over all. Sprinkle paprika on top for color. Bake at 350° for 1 hour.

These are great with meat loaf or ham balls.

Virginia Schoeneman

Cornbread Casserole

1 (15 1/4 oz.) can whole kernel corn, drained
1 (14 3/4 oz.) can cream-style corn
1 (8 1/2 oz.) pkg. cornbread/muffin mix
1 egg
2 T. butter or margarine, melted
1/4 tsp. garlic powder
1/4 tsp. paprika

In a large bowl, combine all ingredients. Pour into a greased 7x11x2-inch baking dish. Bake, uncovered, at 400° for 25 to 30 minutes, or until the top and edges are golden brown.

Julie Sankey

Corn Casserole

3 c. cooked curly macaroni
1 can cream-style corn
1 c. Velveeta cheese, cubed
1/4 c. melted margarine
1 egg, beaten
1 tsp. sugar
Salt & pepper, to taste

Put all ingredients into a 1 1/2-quart casserole; top with cracker crumbs. Bake at 350° for 30 minutes.

Kim Jordan

Cranberry-Apple Sweet Potatoes

3 to 6 med. sweet potatoes, peeled & cooked, or 2 (16 oz.) cans sweet potatoes
1 (21 oz.) can good apple pie filling
1 (8 oz.) can whole cranberry sauce
2 T. apricot preserves
2 T. orange marmalade

Cut potatoes into bite-size pieces. Spread pie filling over the bottom of a baking dish (8x8-inch can work). Pat potatoes on top. In a small bowl, mix together the remaining ingredients and pour on top. Bake at 350˚ for 20 to 25 minutes, until heated through.

A great addition to a holiday meal!

Fred Lewis

Crunchy Asparagus Medley

1 1/2 lb. fresh asparagus, cut into 2" pieces
2 cans water chestnuts, sliced & drained
1 c. sliced celery
1/4 c. slivered almonds, toasted
2 T. soy sauce
2 T. butter

In a large saucepan, cook the asparagus and celery in a small amount of water for 3 to 5 minutes, or until crisp-tender; drain. Stir in water chestnuts, almonds, soy sauce and butter. Heat through. Yield: 8 servings.

Jo Durlam

Cucumbers Au Gratin

3 med.-size seedless cucumbers
1 (8 oz.) pkg. grated American cheese
1 c. buttered bread crumbs
3/4 c. cream

Pare cucumbers. Boil in salted water until tender. Slice and cut out the seeds, if there are any (seedless cucumbers work best). Arrange in a buttered casserole, layering with grated cheese. Moisten each layer with a little cream. Add buttered crumbs on top. Bake at 350˚ until heated and the crumbs are browned.

Juanita Dunn

Fried Rice

4 strips bacon, chopped
2 T. chopped onion
1/2 to 3/4 c. chopped celery
2 c. cooked rice
1 (6 oz.) can sm. shrimp
2 eggs, slightly beaten

Sauté bacon, onion and celery until bacon is crisp. Add rice to skillet; cook until rice starts to brown. Make a hole or well in the mixture; put eggs into the hole. Stir with a fork until the eggs are cooked, then shred eggs through entire mixture. Yield: 4 servings.

Note: Rice can be cooked the night before, or use leftovers!

Gayle Huey

Frosted Cauliflower

1 med. head cauliflower
2 T. water
1/2 tsp. garlic salt
1/2 tsp. dill weed
1 tsp. prepared mustard

SAUCE:
1/4 c. salad dressing
1/4 c. sour cream
1/2 c. shredded Cheddar cheese

Remove cone-shaped stem, but keep the cauliflower head intact. In a microwave, place stem-side down in casserole. Cover with water and cover. Cook 8 to 10 minutes, or until just tender. Cover top of cauliflower with sauce (salad dressing, sour cream, garlic salt, dill weed and mustard, mixed together). Top with cheese. Return to microwave to melt cheese.

Jo Durlam

Frosted Cauliflower

1 med. cauliflower
1/2 c. mayonnaise
1 tsp. salt
3/4 c. shredded sharp cheese
2 tsp. prepared mustard

Cook whole cauliflower in salted boiling water for 12 to 15 minutes; drain well. Place cauliflower in a shallow baking dish; sprinkle with salt. Mix mayonnaise and mustard, and spread over cauliflower; sprinkle with cheese. Bake at 375° for 10 minutes.

Fred Lewis

Green Rice

1 sm. diced onion
2 c. Minute Rice
1/2 to 3/4 stick butter
2 c. hot water
1 lg. bag frozen broccoli
1 can cream of mushroom soup
1 (8 oz.) jar Cheez Whiz

Sauté onion in butter. Add rice and brown a little with onion. Add water. Remove from heat and cover until water is absorbed. Cook broccoli. Add rice and onion, along with soup and Cheez Whiz. Spread in a greased pan. Bake at 325° for 45 minutes to 1 hour.

Linda Shoop

Green Chili Rice

8 oz. chopped onion
4 T. margarine
3 c. steamed or cooked rice
2 c. sour cream
2 sm. cans green chilies, diced & drained
1 (10 oz.) ctn. cottage cheese
1/2 tsp. salt
1/8 tsp. pepper
8 oz. shredded Cheddar cheese
8 oz. shredded Monterey Jack cheese

Sauté onion in margarine. Cook rice. Combine onion, rice, sour cream, cottage cheese, salt, pepper and chilies; mix well. Layer rice mixture and cheeses in a greased pan or casserole dish. Cover and bake at 350° for 45 to 50 minutes.

Jeanette Judd

Green Chili Rice

1 c. rice, cooked & cooled
2 c. sour cream
8 oz. grated sharp Cheddar cheese
2 cans chopped green chilies, drained
Butter
Parmesan cheese

Mix rice and sour cream. Place 1/2 into a lightly-greased medium casserole; sprinkle with 1/2 of the Cheddar cheese. Spread with chilies and remaining cheese. Add remaining rice and dot with butter; sprinkle with Parmesan cheese. Bake at 350° for 30 minutes. Yield: 6 to 8 servings.

Neala L. Benson

Grilled Vegetable Medley

12 sm. red potatoes, halved
1 med. sweet potato, cut in chunks
4 T. margarine, melted, divided
4 to 6 garlic cloves, minced, divided
2 T. minced fresh parsley, divided
1 1/2 tsp. salt, divided
1/2 tsp. lemon pepper, divided
3/4 lb. whole fresh mushrooms
1 lg. onion, sliced
1 med. green pepper, cut in 1/4" slices
1 sm. zucchini, cut in chunks
1 med. yellow squash, cut in chunks
1 c. (4 oz.) shredded Mozzarella or Swiss cheese

Place red potatoes and sweet potato on a 15x18-inch piece of foil. Drizzle with 1/2 the margarine; sprinkle with 1/2 the garlic, parsley, salt and lemon pepper. Seal packet and grill over indirect, medium heat for 20 minuets on each side. Meanwhile, place mushrooms, onion, green pepper and both kinds of squash on an 18x20-inch piece of foil. Drizzle with remaining spices and margarine. Seal and grill 10 minutes on each side. Combine packets in a serving bowl and sprinkle with cheese.

Kim Jordan

K-C Masterpiece Baked Beans

2 (16 oz.) cans pork & beans, drained
3/4 c. K-C Masterpiece sauce
1 T. golden raisins
1/2 c. brown sugar
1 Granny Smith apple, peeled, cored & chopped
1 med. onion, chopped
3 strips bacon, or 2 T. butter

Mix all together, topping with the bacon or butter. Bake, uncovered, in a 350° oven for 1 hour.

Fred Lewis

Hominy Casserole

2 cans yellow hominy
2 cans cream of mushroom soup
1 c. milk
1/2 tsp. salt
Dash of garlic salt, to taste
Dash of pepper, to taste
1 bay leaf

Drain hominy. Mix remaining ingredients and pour over hominy in a greased casserole; stir together. Cover and bake at 375° for 25 minutes, then uncover and bake at 300° for an additional 25 minutes.

Great with pork chops!

Fred Lewis

Honey-Baked Root Vegetables

2 T. honey
1 T. melted butter
1/4 tsp. salt
1 lb. carrots, cut in 1/2" x 4" sticks
1 sm. rutabaga, cut in 1/2" x 4" sticks
Vegetable cooking spray

Combine honey, melted butter and salt in a bowl; stir well. Add vegetables and toss to coat. Arrange vegetables in a single layer on a 10x15-inch pan coated with cooking spray. Bake at 375° for 1 hour, or until vegetables are tender, stirring occasionally.

Variation: May also add other "root vegetables", like parsnips, turnips, etc. Just increase the honey-butter-salt mix.

Fred Lewis

Hot Vegetable Casserole

2 T. oleo
1 T. chopped onion
1 can cream of chicken soup
1 can onion rings
1 lg. pkg. California Blend frozen vegetables
1 can sliced water chestnuts
1 sm. jar Cheez Whiz

Sauté onion in the oleo. Add the soup and Cheez Whiz; stir well. Add vegetables and water chestnuts. Put into a greased casserole. Bake at 350° for 45 minutes, topping with onion rings for the last few minutes of cooking time.

Janet Glazer

Lima Beans and Broccoli Casserole

2 (10 oz.) boxes frozen chopped broccoli, thawed
1 (10 oz.) box frozen lima beans, thawed
1 can cream of chicken soup
1/2 c. chopped almonds
1 c. grated American cheese

Mix the first 4 ingredients together and put into a casserole. Bake at 375° for 1/2 hour. Remove from oven; sprinkle cheese on top. Put back into the oven until cheese melts.

Juanita Dunn

Lima Bean Hot Dish

2 pkg. frozen lima beans, cooked
6 to 8 slices bacon, fried & crumbled
1 med. onion, chopped & fried in bacon fat
Salt & pepper, to taste
8 oz. sour cream
1/2 c. brown sugar
1 sm. can mushrooms, undrained
8 to 10 cubes Cheddar cheese

Combine sour cream, brown sugar, mushrooms, onions and Cheddar cheese; mix well. Pour this mixture over lima beans and 1/2 of the bacon in a casserole dish. Mix slightly, then top with rest of bacon. Bake at 350° for 35 to 40 minutes. Do not overcook!

Fred Lewis

Mashed Green Potatoes

6 to 8 lg. baking potatoes
8 oz. sour cream
1/4 c. butter or margarine
2 tsp. salt
2 T. chopped green onion
1 (10 oz.) pkg. frozen spinach, thawed & squeezed dry
1 c. shredded Cheddar cheese

Peel, boil, and drain potatoes. Mash with butter, sour cream, onion and salt. Stir and fold in spinach. Turn into a buttered 2-quart casserole. Bake at 400° for 20 minutes. Top with shredded cheese and return to oven for 5 minutes. Yield: 6 to 8 servings.

Gayle Huey

Microwave Fancy Scalloped Potatoes

4 med. potatoes
2 T. flour
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 c. onion, minced
1/4 c. sliced mushrooms (may use canned, drained)
1 1/2 c. milk
2 T. Parmesan cheese

Peel potatoes and slice thin. Mix together the flour, salt and pepper. Toss with potatoes and mushrooms in a 2 1/2- to 3-quart casserole (I use my 2-quart measuring pitcher) and dot with butter. Pour milk over potatoes; sprinkle with Parmesan cheese. Microwave for 15 to 20 minutes, stirring gently every 5 minutes, rotating dish 1/4 turn. Let stand, covered, for 5 minutes before serving. Yield: 4 to 6 servings.

Variations: Instead of Parmesan cheese, you may stir in regular cheese at end of cooking. Cook uncovered. I omit mushrooms and onions.

Mary Cox

Party Potatoes

8 to 9 potatoes, peeled
1 tsp. salt
8 oz. sour cream
8 oz. cream cheese
1 tsp. garlic salt
1 tsp. onion powder
1/2 tsp. ground cumin
2 T. butter or margarine
Paprika

Boil potatoes with the salt in the water. Drain when done and mash with an electric mixer. Add the next 5 ingredients and mix well. Spray a 2-quart baking dish with cooking spray. Put potatoes in and dot with butter; sprinkle with paprika. Bake, uncovered, at 350° for 30 minutes.

Susan Campbell

Party Vegetables

1 (10 oz.) pkg. frozen cauliflower
1 (10 oz.) pkg. frozen broccoli
1 (2 oz.) jar pimento
1/4 to 1/2 chopped sweet onion
White Sauce
3/4 to 1 c. grated cheese
Approx. 10 crushed soda or Ritz crackers
Paprika

Cook and drain the frozen vegetables; add pimento and onion. Pour into a casserole. Pour white sauce over the vegetables and sprinkle cheese on top. Top the whole dish with crushed crackers and paprika. Bake at 350° for 30 minutes.

WHITE SAUCE:
2 T. butter
2 T. flour
2 c. milk
Salt & pepper, to taste

Melt the butter. Add in flour (stirring constantly) and cook for 5 minutes. Add milk slowly and cook until thickened. Season to taste. Yield: about 2 1/4 cups.

This is a good old-fashioned medium white sauce.

Fred Lewis

Pasta with Asparagus

5 cloves garlic, minced
1/4 c. olive oil
1 T. butter
1 lb. fresh asparagus, cut into 1 1/2" pieces
Salt, to taste
1/4 tsp. pepper
1/4 c. shredded Parmesan cheese
1/2 lb. mostaccioli or elbow macaroni, cooked & drained

In a skillet, cook the garlic in oil and butter for 2 to 3 minutes. Add asparagus, salt and pepper. Sauté until asparagus is crisp-tender, about 6 to 8 minutes. Add Parmesan cheese; mix well. Pour over hot pasta and toss to coat. Yield: 4 to 6 servings.

Jo Durlam

Pasta with Fresh Corn, Tomatoes And Mozzarella

4 cloves garlic, sliced very thin
1/4 c. extra-virgin olive oil
2 lb. ripe tomatoes, peeled, seeded & diced
4 ears sweet corn, blanched & cut from cob
1 lb. pasta (your favorite kind)
1/2 lb. fresh Mozzarella cheese, diced into 1/2" cubes
1 sm. bunch fresh basil, torn into small pieces
1 tsp. salt
Freshly-ground black pepper, to taste
Grated Parmesan cheese

In a large pan, warm the garlic in the olive oil, being careful not to brown the garlic. Add tomatoes and corn and set aside. Cook the pasta. Drain, but do not rinse. Add the pasta to the corn and tomato mixture and toss to coat with the oil. Add Mozzarella, basil, salt and pepper; toss again. Serve with grated Parmesan. Yield: 6 servings.

Jo Durlam

Peas Fettuccini

8 oz. fettuccini noodles
4 strips bacon, chopped
1 c. finely-chopped onion
1 c. fresh or canned mushrooms
1 (17 oz.) can sm. peas
1 clove garlic, minced
1 T. parsley, minced
1/2 tsp. salt
2 T. butter
1/4 c. shredded Parmesan cheese

Cook noodles as directed on package. Rinse in hot water and drain. Fry bacon in a skillet until crisp. Add onions and cook for 10 minutes. Add mushrooms and cook 5 more minutes. Stir in garlic, parsley and 1/3 cup liquid from peas. Drain remaining liquid from peas and add peas to skillet; salt. Cook until hot. Toss noodles with butter and cheese; cover with sauce. Serve at once. Yield: 4 servings.

Gayle Huey

Peg Lowary's Delmonico Potatoes

pkg. freshly-shredded Simply Potatoes
tsp. dry mustard
/2 pt. whipping cream
oz. grated sharp Cheddar cheese
1 1/2 tsp. salt
1 c. milk
Dash of pepper
Dash of nutmeg

Put potatoes into a greased 1 1/2-quart baking dish. Mix remaining ngredients in a saucepan; heat until cheese melts. Pour over potatoes. Do ot stir. Bake at 325° for 1 hour. Yield: 8 servings.

Note: Simply Potatoes are in the dairy case at the grocery store.

Neala L. Benson

Pickled Eggs and Beets

2 cans whole red beets
1 c. brown sugar
3/4 c. distilled vinegar
1 1/2 doz. boiled eggs
1 tsp. dry mustard
Whole cloves
Dash of nutmeg

Heat the brown sugar, vinegar, mustard and nutmeg until hot and sugar has dissolved. Do not boil. Pour over peeled hard-boiled eggs and beets. Store in refrigerator.

Note: The longer this dish stands before using, the deeper the purple color is absorbed by eggs. Makes a beautiful side dish for Easter.

Susan Simpson

Potato-Spinach Casserole

6 to 8 lg. potatoes
8 oz. sour cream
1/4 c. butter or margarine
2 tsp. salt
2 T. chopped green onion
10 oz. frozen chopped spinach, thawed & drained
1 c. shredded Cheddar cheese

Peel potatoes and boil until soft; drain. Mash or whip potatoes with butter and sour cream; add salt and onion. Fold in drained spinach. Turn into a buttered 2-quart baking dish. Bake at 400° for 20 minutes. Sprinkle cheese on top and bake 5 minutes more.

Gayle Huey

Praline-Yam Casserole

4 med. yams, cooked, peeled & mashed
2 eggs
1/2 c. brown sugar, packed & divided
1/4 c. + 2 T. butter or margarine, melted & divided
1/2 tsp. salt
1/2 c. pecan halves

ORANGE SAUCE:
1/3 c. sugar
1 T. cornstarch
1/8 tsp. salt
1 tsp. grated orange peel
1 c. orange juice
1 T. lemon juice
2 T. butter or margarine

In a large bowl, beat together the yams, eggs, 1/4 cup brown sugar, 2 tablespoons melted butter and salt. Spoon mixture into a greased 1-quart casserole; arrange pecan halves over the top. Sprinkle with remaining 1/4 cup brown sugar; drizzle with remaining 1/4 cup melted butter. Bake, uncovered, at 375° for 20 minutes.

Orange Sauce: Combine sugar, cornstarch, salt, orange peel, orange juice and lemon juice in a saucepan. Bring to boil over medium heat, stirring until sauce is thickened. Remove from heat; stir in butter. Serve warm orange sauce over casserole.

Yield: 6 servings.

Virginia McFarland

Quick and Easy Vegetable Casserole

2 bags California blend vegetables
1 can celery soup
1 can cheese soup
1 can water chestnuts
Bread crumbs

Place uncooked vegetables and water chestnuts in a greased casserole. Blend the 2 soups together and pour over vegetables; top with bread crumbs. Bake at 350° until bubbly.

Harriet Patterson

Rice Casserole

2 onions, sliced
4 T. butter
2 c. cooked rice
1/2 c. pecans, chopped
3 c. corn flakes
12 dates, chopped
4 T. maple syrup
2 eggs, beaten
Salt & pepper

Sauté onions in butter. Place rice in a large baking dish and add remaining ingredients; mix well. (Can be stored in refrigerator at this stage for 24 hours, if needed.) Add 1/2 cup water before baking at 350˚ until warm and brown, not dry. Good with fried chicken or roast duck.

Virginia Binger

Rice-Corn Side Dish

1 sm. green pepper, diced
1 sm. onion, diced
1 T. oil
10 oz. frozen corn
1 c. salsa
1 c. chicken broth
1 1/2 c. Minute Rice
1/4 c. shredded cheese

In a large saucepan, sauté the green pepper and onion in oil until tender (not browned). Add corn, salsa and chicken broth; bring to a boil. Stir in rice. Cover and remove from heat; let stand for 5 minutes. Add cheese and fluff with a fork. Yield: 8 servings.

Goes well with Chili Relleno Casserole.

Linda Woodworth

Roasted Vegetables

Carrots
Asparagus
Sweet potato
Celery
Red potatoes
Onion
Green beans
Yukon Gold fingerling potatoes
Roma tomatoes
Zucchini
Winter squash
Shallots
Italian dressing

Slice the Roma tomatoes in half lengthwise and scoop out the center. Peel the other vegetables and cut into chunks. Place on a baking sheet; sprinkle with the Italian dressing. Bake at 350˚ until the vegetables are browned and soft, approximately 1 hour.

May serve as a side with your entrée, or chop and use in soup or risotto, or make vegetable pancakes. Can freeze and have available for quick meals.

Pastor Chuck Kelsey

Sautéed Mushrooms

1 (10.5 oz.) can beef broth
1/2 c. onion, chopped
2 (8 oz.) jars whole button mushrooms (save juice from 1 jar)
1/3 c. Burgundy wine

In a medium saucepan, simmer onion in the beef broth for 15 minutes. Add mushrooms, mushroom juice and wine. Simmer another 15 minutes.

These are great with a juicy steak!

Susan Campbell

Scalloped Corn Casserole

1 (8 oz.) ctn. sour cream
1 stick margarine, cut in pieces
1 egg
1 can cream-style corn
1 can whole kernel corn, with juice
1 sm. box Jiffy cornmeal mix

Combine all ingredients and put into a greased 9x13-inch pan. Bake at 350˚ for 1 hour.

Kim Jordan

Something Different Cabbage Casserole

Enough shredded cabbage to fill a 9" x 13" pan
1 pkg. Ritz crackers, crushed
1 stick melted butter
1 can sweetened condensed milk

Put the cabbage into a 9x13-inch casserole. Crumble crackers over top of cabbage; drizzle melted butter over top of crackers. Pour sweetened condensed milk over top. Bake at 350˚ for 1 hour.

Fred Lewis

Spicy Tomato Macaroni and Cheese

8 oz. uncooked penne pasta
1/4 c. butter
1/2 med. onion, chopped
1 (8 oz.) loaf Mexican-style pasteurized prepared cheese product, cubed
1 (8 oz.) ctn. sour cream
1 (10 oz.) can Mexican-style diced tomatoes & green chilies, drained

Cook pasta and drain well. Melt butter in a large skillet over medium heat. Add onion and cook until tender. Add cheese and cook until cheese melts. Stir in sour cream, blending well, then stir in tomatoes with green chilies and pasta. Heat thoroughly.

Fred Lewis

Sweet Potato Balls

3 c. cooked sweet potatoes
1/4 c. oleo
3/4 c. brown sugar
2 T. milk
1/4 tsp. salt
1/2 tsp. grated lemon rind
8 lg. marshmallows
1/2 c. crushed corn flakes

Mash the cooked sweet potatoes; add oleo, brown sugar, milk, salt and lemon rind. Form into 8 balls, using a marshmallow as the center of each; roll in corn flakes. Bake in a buttered baking dish at 425˚ until browned.

Roselynn Boyles

Sweet Potato Casserole

3 c. cooked, mashed sweet potatoes
1 c. white granulated sugar
2 eggs
1 tsp. vanilla
1/3 c. milk
1/2 c. butter or margarine
1 c. brown sugar
1/3 c. flour
1/3 c. butter or margarine
1 c. finely-chopped pecans

Combine sweet potatoes, sugar, eggs, vanilla, milk and the 1/2 cup of butter. Beat with a mixer until smooth. Spoon into a greased 9x13-inch pan. Combine brown sugar, flour, 1/3 cup butter and pecans, until crumbly. Sprinkle over top of casserole. Bake in a 350˚ oven for 30 minutes. Yield: 8 to 10 servings.

Note: May use canned sweet potatoes. One batch equals 1 (13-ounce) can and 1 (1-pound) can.

Fern Fincham

Sweet Potato Casserole

3 lg. sweet potatoes
1/4 c. brown sugar
1/4 tsp. salt
1/2 tsp. cinnamon
3 T. butter
1 c. fresh cranberries
1 med.-size can pears
1/4 c. orange juice
1/3 c. walnuts

Boil potatoes for 30 to 40 minutes. Peel and cut into 1/4-inch slices. Arrange 1/2 the slices in a greased 1 1/2-quart casserole. Mix together the brown sugar, salt and cinnamon, and sprinkle 1/2 the mixture over potatoes. Dot with 1 1/2 tablespoons of the butter and sprinkle with 1/2 cup cranberries. Top with remaining potatoes; add sliced pears, and sprinkle with remaining brown sugar mixture. Dot with remaining 1 1/2 tablespoons of butter and 1/2 cup cranberries. Pour orange juice over the top. Cover and bake at 350° for 45 minutes. Uncover, sprinkle with walnuts and bake 15 minutes more. Yield: 6 to 8 servings.

Good with Thanksgiving turkey!

Jan Martin

Sweet Potato Casserole

3 c. sweet potatoes, cooked & whipped
1 c. sugar
2 eggs, beaten
1/2 c. milk
1 tsp. salt
1/2 stick butter, melted
1/2 tsp. vanilla

TOPPING:
1 c. brown sugar
1/3 c. flour
1/3 c. butter, softened
1/2 c. pecans, chopped

Mix sweet potatoes, sugar, eggs, milk, salt, melted butter and vanilla together; pour into a 6x11-inch casserole.

Topping: Mix together topping ingredients and spoon over potatoes. Bake at 350° for 35 minutes.

Joan Peterson

Sweet-Sour Red Cabbage

4 c. shredded red cabbage
4 slices bacon, fried & crumbled (save drippings)
2 c. cubed tart apples
1/4 c. brown sugar
1/4 c. vinegar
1/4 c. water
1 1/4 tsp. salt
1/2 tsp. caraway seeds

Heat 2 tablespoons of bacon drippings in a kettle; stir in all other ingredients. Simmer slowly for 30 to 40 minutes.

Note: Put in more vinegar, if necessary.

Marjorie Muench

Three-Bean Casserole

Brown:

1/2 lb. bacon, chopped
1 lb. hamburger
1/2 c. chopped onion

Add:

1/2 c. ketchup
1/4 c. brown sugar
2 T. vinegar
1 tsp. dry mustard
1 (No. 2) can red beans & juice
1 (No. 2) can lima beans
1 (No. 2) can pork & beans

Mix well. Put into a 2-quart casserole and bake at 350° for 30 to 45 minutes, or put into a crock-pot on low for 8 hours.

Kim Jordan

Wild Rice Supreme

2 c. wild rice, cooked & drained
1 1/2 c. fresh mushrooms, sliced
1/2 c. water chestnuts, sliced
1/3 c. butter
1/2 c. salted cashews

In a large skillet, sauté the wild rice in 2 tablespoons of the butter. In a separate pan, sauté the mushrooms and water chestnuts in remaining butter. Combine with wild rice; mix in the cashews. Yield: 8 servings.

Neala L. Benson

Zucchini Santa Fe

3 c. sliced zucchini
1/2 c. chopped onion
1 T. cooking oil
1 can chopped green chilies
1 med. tomato
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder
1/2 c. shredded Cheddar cheese

In a large skillet, sauté the zucchini and onion in oil for 3 or 4 minutes, or until crisp-tender. Add chilies, tomato, salt, pepper and garlic powder. Cook and stir for 3 to 4 minutes. Spoon into a serving bowl and sprinkle with cheese.

Zella Studer

Sides

Apple-Raisin Dressing

4 c. diced apples
1 c. seedless raisins, cooked & drained (save juice)
2 T. juice raisin were cooked in
1/4 c. sugar
1/8 tsp. salt
1/4 tsp. cinnamon
1 T. lemon juice
2 c. fresh bread cubes

Cover raisins with water and cook for 5 minutes. Mix all ingredients and bake in a covered 1 1/2-quart casserole at 350° for 1 hour.

Note: This shrinks as it cools, so may pack casserole quite full. May be used to stuff fowl.

Dianne Obrecht

Any Day Dressing

1 med. onion, chopped
10 slices dried cubed bread
1/4 tsp. pepper
1/2 c. chopped celery
4 T. oleo
1/4 tsp. salt
1/2 tsp. sage
1 can chicken with rice soup
3/4 to 1 whole can water

Brown the chopped onion in the oleo. Add the rest of the ingredients and mix well. Pour into a greased casserole and bake at 350° for 1 hour.

Jane Simon

Curried Fruit

1 (1 lb.) can pear chunks
1 (1 lb.) can peach chunks
1/3 c. butter
1 tsp. curry powder
1 (1 lb.) can pineapple chunks
1/2 (10 oz.) jar maraschino cherries
3/4 c. brown sugar

Drain fruit well; place in a casserole. Melt butter; add sugar and curry powder. Mix well, then pour over the fruit. Bake, uncovered, at 325° for 1 hour.

Jane Simon

Macaroni and Cheese

2 c. elbow macaroni
2 c. grated sharp cheese
3 c. milk
4 eggs
1/4 lb. (or less) oleo
Dash of salt

Cook macaroni in salted water per package directions; drain. Put macaroni back into pot and add oleo. Add whipped eggs and milk; stir in the cheese. Place in a greased casserole and bake at 350° for 30 minutes, or until liquid is firm, but not dry.

Roselynn Boyles

Methodist Egg Noodles

1 egg
1/2 egg shell water
Approx. 1 c. flour
Salt

Beat egg, salt and water. Add flour to make a soft ball. Roll out until thin on a well-floured board. Cut when slightly dried.

Note: May enlarge recipe for larger quantity.

Scalloped Pineapple

1/2 c. butter
1 c. sugar
2 (16 oz.) cans pineapple chunks, drained
2 eggs
2 c. milk
4 c. cubed bread (5 slices)

Cream butter and sugar. Add eggs and beat well. Add pineapple, milk and bread; mix. Pour into a buttered 2-quart rectangular casserole. Refrigerate overnight. Bake, uncovered, at 350° for 1 1/2 to 2 hours. Yield: 6 servings.

My family's favorite with ham for a holiday brunch or dinner.

Gayle Huey

Turkey Dressing

16 c. cubed day-old bread
1 1/3 c. margarine
1 c. minced onion
2 c. chopped celery
2 T. salt
1 1/2 tsp. pepper
1 T. sage
1/2 T. poultry seasoning &/or thyme
Giblets

Remove giblets from turkey, cover with water and bring to a boil. Reduce heat to simmer. Cook, covered, while preparing dressing. Cube the bread. Melt the margarine in a large skillet; sauté onions and celery until glassy. Add 1/2 the salt, pepper and spices. Remove giblets, saving broth for gravy. Chop giblets and add to skillet mixture. In a large bowl, mix the sauté with bread cubes. Before stuffing, salt the inside of the bird with remaining salt; close the cavity. Rub bird with soft margarine, then place in a turkey roaster, covering with foil. Bake at 325˚ until meat thermometer registers 190˚ (about 4 hours) for a 13- to 16-pound bird. Bird should be basted at 15- to 30-minute intervals during the last 2 hours of baking.

Si Silence

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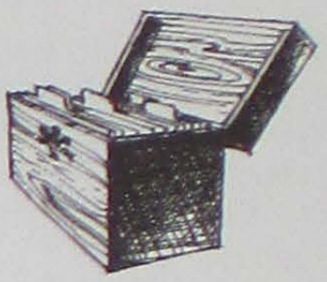

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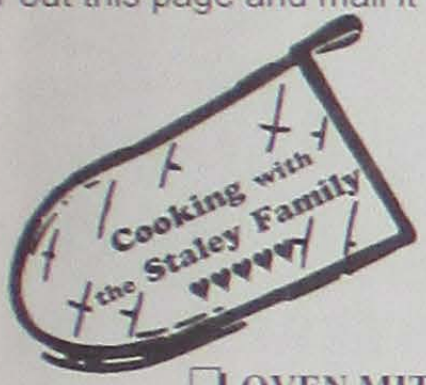

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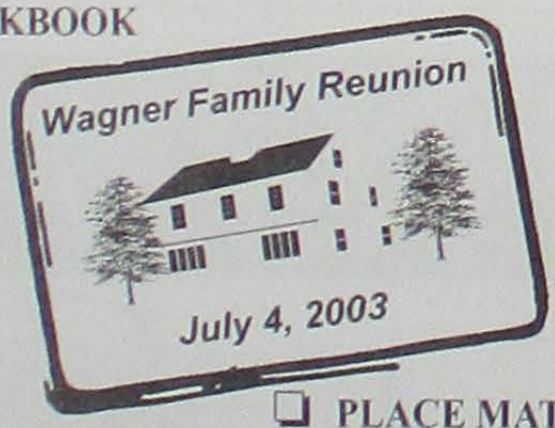

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